

# FLETCHER'S FAVORITE STUFFED SALMON

4 (6-oz.) Salmon Fillets

Kosher Salt

Freshly Ground Black  
Pepper

4-oz. Block Cream Cheese,  
Softened

1/2 cup Shredded Mozzarella

1/2 cup Frozen Spinach,  
Defrosted

1/4 tsp. Garlic Powder

Pinch of Red Pepper Flakes

2 tbsp. Extra-Virgin Olive Oil

2 tbsp. Butter

Juice of 1/2 Lemon



RECIPE COURTESY OF  
DAVID FLETCHER'S WIFE,

**KIERRA FLETCHER**



1. Season salmon all over with salt and pepper.
2. In a large bowl, mix together cream cheese, mozzarella, spinach, garlic powder, and red pepper flakes.
3. Using a paring knife, slice a slit in each salmon to create a pocket.
4. Stuff pockets with cream cheese mixture.
5. In a large skillet over medium heat, heat oil.
6. Add salmon skin side down and cook until seared, about 6 minutes, then flip.
7. Add butter and squeeze lemon juice all over.
8. Cook until skin is crispy, another 6 minutes.
9. Serve warm.