

Baked Dijon Salmon



Rated: ★★★★★

Submitted By: Esmee

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Prep Time: 20 Minutes
Cook Time: 15 Minutes

Ready In: 35 Minutes
Servings: 4

"Salmon fillets brushed with honey and Dijon mustard, coated with bread crumbs and baked."

Baked Dijon Salmon (continued)

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INGREDIENTS:

1/4 cup butter, melted	4 teaspoons chopped fresh parsley
3 tablespoons Dijon mustard	4 (4 ounce) fillets salmon
1 1/2 tablespoons honey	salt and pepper to taste
1/4 cup dry bread crumbs	1 lemon, for garnish
1/4 cup finely chopped pecans	

DIRECTIONS:

1. Preheat oven to 400 degrees F (200 degrees C).
2. In a small bowl, stir together butter, mustard, and honey. Set aside. In another bowl, mix together bread crumbs, pecans, and parsley.

Baked Dijon Salmon (continued)

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DIRECTIONS: *(continued)*

3. Brush each salmon fillet lightly with honey mustard mixture, and sprinkle the tops of the fillets with the bread crumb mixture.
4. Bake salmon 12 to 15 minutes in the preheated oven, or until it flakes easily with a fork. Season with salt and pepper, and garnish with a wedge of lemon.

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