



## **Baked Dijon Salmon**

### **INGREDIENTS**

1/4 cup butter, melted

3 tablespoons Dijon mustard

1 1/2 tablespoons honey

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1/4 cup dry bread crumbs

1/4 cup finely chopped pecans

4 teaspoons fresh chopped parsley

4 (4 ounce) fillets salmon

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Salt and pepper to taste

1 lemon, for garnish

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### **DIRECTIONS**

- Preheat oven to 400 degrees F (200 degrees C).

- In a small bowl, stir together butter, mustard, and honey. Set aside. In another bowl, mix together bread crumbs, pecans, and parsley.

- Brush each salmon fillet lightly with honey mustard mixture, and sprinkle the tops of the fillets with the bread crumb mixture.

- 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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