

Easter Signature Recipe

Ingredients

4 5-oz. fillets	Salmon, deboned and skin removed
½ cup	Panko bread crumbs
2 tsp.	Fresh thyme, chopped
1 tbs.	Olive oil
3 tbs.	Dijon mustard
½ tsp.	Kosher salt
2 tsp.	Honey

Honey Mustard Baked Salmon

Serves 4

Directions

1. Stir together the mustard, ¼ teaspoon of salt and honey in a bowl.
2. In a separate small bowl, stir together bread crumbs, thyme, olive oil, and ¼ teaspoon of salt.
3. Arrange salmon fillets skin side down on a parchment-lined baking pan sprayed with cooking spray.
4. Spread mustard mixture evenly over tops of fillets.
5. Sprinkle tops evenly with panko mixture, pressing to adhere.
6. Bake at 425° until panko crust is golden brown and salmon is cooked to 145°, about 10-12 minutes.