

CRISPY BAKED SALMON FILLETS

Prep Time

10 min

Inactive Prep Time

15 min

Cook Time

20 min

Level

Easy

Servings

4



Ingredients

4 salmon fillets
3 tablespoons prepared
Dijon-style mustard
salt and pepper to taste
¼ cup Italian-style
dry bread crumbs
¼ cup butter (use coconut oil
for Parve), melted

Directions

- 1.** Remove salmon fillets from refrigerator and let stand at room temperature for approx. 15 min.
- 2.** Preheat oven to 400°F.
- 3.** Line a baking sheet with aluminum foil, and spray with non-stick cooking spray.
- 4.** Place salmon skin-side down on foil.
- 5.** Spread a thin layer of mustard on the top of each fillet, and season with salt and pepper.
- 6.** Top with bread crumbs, then drizzle with melted butter.
- 7.** Bake in preheated oven for 15 minutes, or until flesh of salmon flakes easily with a fork.
- 8.** Use a spatula to transfer fillets to serving platter, leaving the skin behind on the foil.