

Recipe of the Week

March 26, 2018



Pecan crunch coated Alaska salmon bake

Is your mouth watering? It should be. This salmon bake tastes just as delicious as it looks! An excellent choice for your main course, this entrée can be ready to eat in as little as 30 minutes. Give it a try for dinner this week!

Ingredients

- 3 tablespoons Dijon mustard
- 3 tablespoons melted butter
- 5 tablespoons honey
- 1/2 cup bread crumbs (fresh if possible)
- 1/2 cup finely chopped pecans
- 3 teaspoons chopped parsley
- 6 (4 oz.) salmon filets
- Salt and pepper (to taste)
- 6 lemon wedges

Directions

1. Preheat the oven to 400 degrees F (200 degrees C). In a small bowl, mix together the mustard, butter, and honey. In another bowl, mix together the bread crumbs, pecans, and parsley.
2. Season each salmon fillet with salt and pepper. Place on a lightly greased baking sheet. Brush with mustard-honey mixture. Cover the top of each fillet with bread crumb mixture.
3. Bake for 10 minutes per inch of thickness, measured at thickest part, or until salmon just flakes when tested with a fork. Serve garnished with lemon wedges.

Recipe adapted from All Recipes