

# Baked Dijon Salmon

Recipe By *Dining In*



Cooking and Prep:  25  
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Serves:  4

Contains:   

Preference: Parve

Flavorful fish!

Difficulty: Easy

Diet: Vegetarian, Pescetarian

Source: Dining In

## Ingredients (9)

### Main ingredients

- 4 salmon fillets
- 1/4 cup **Bartenura Olive Oil**
- 3 tablespoons **Haddar Dijon Mustard**
- 1 and 1/2 tablespoons **Gefen Honey**
- 1/4 cup dry bread crumbs
- 1/4 cup finely chopped pecans
- 3 teaspoons chopped parsley (fresh or dried)

salt and pepper, to taste

1 lemon, for garnish

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## Start Cooking

### Make the Salmon

1. Preheat oven to 400 degrees Fahrenheit. In a small bowl, stir together olive oil, mustard, and honey. Set aside. In another bowl, mix bread crumbs, pecans, and parsley.
2. Brush each salmon fillet lightly with honey-mustard mixture and sprinkle the tops of the fillets with the bread crumb mixture.
3. Bake salmon in preheated oven for 12 to 15 minutes, covered, or until it flakes easily with fork. Season with salt and pepper, and garnish with a wedge of lemon.

### Credits

Styling and Photography by Chavi Feldman.