

Quick and Easy Maple Mustard Salmon

Recipe By Erin Grunstein



Cooking and Prep:  25
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Serves:  6

Contains: 

Preference: Parve

Difficulty: Easy

Occasion: Nine Days

Diet: Pescetarian, Gluten Free

A while ago, I shared an incredibly easy and delicious salmon recipe. Tonight I adapted that recipe and came up with this, which is just as easy and delicious.

Ingredients (6)

Main ingredients

- 4 salmon fillets
- 2 tablespoons mayo
- 2 tablespoons grainy Dijon mustard
- 2 tablespoons **Gefen Maple Syrup**
- handful of chopped fresh mint
- zest of 1–2 lemons

Start Cooking

Prepare the Salmon

1. Preheat oven to 400 degrees Fahrenheit.
2. Mix mayonnaise, mustard and maple syrup together. Spread over salmon fillets.
3. Bake for about 20 minutes (depending on thickness).
4. Garnish with lots of fresh mint and lemon zest.

Variation:

For a simple one-pan meal for two, spread the above mustard-maple mixture over two fillets salmon and baby potatoes and green beans. (Put the potatoes in the oven, then add the fish and green beans.)