

Dijon-crusted Salmon

Recipe By Rivky Kleiman



Cooking and Prep:  30
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Serves:  8

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Pescetarian, Sugar Free

Source: Family Table by
Mishpacha Magazine

Here's a fish that not only looks impressive but is also downright delicious. I know it sounds gourmet (it is), but don't let that scare you. It's simple to assemble and a definite crowd pleaser.

Ingredients (10)

Salmon

8 salmon fillets, 1 and 1/2 inch (3 and 3/4 cm) wide

Mixture A

1/4 cup Gefen Mayonnaise

1 tablespoon Haddar Dijon Mustard

- 1 tablespoon red horseradish
 - 1 tablespoon lemon juice
 - 1/4 cup **Gefen Seasoned Bread Crumbs**
 - 1 tablespoon Parmesan cheese
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Mixture B

- 1 tablespoon melted butter
 - 1/4 cup **Gefen Bread Crumbs**
 - 1 tablespoon Parmesan cheese
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Start Cooking

Prepare the Salmon

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine mixture A ingredients and spread over fish fillets.
3. Combine mixture B ingredients and spread on top.
4. Bake for 20 minutes, uncovered.