



Celebrating Food, Art & Culture



HERB-CRUSTED SALMON

Servings: 6

Ingredients

- 4 tablespoons panko breadcrumbs
- 4 tablespoons parsley, chopped
- 2 tablespoons basil, chopped
- 1 tablespoon grated Parmesan cheese
- 1 tablespoon fresh lemon zest
- 2 tablespoons butter, melted
- 4 teaspoons Dijon mustard
- 2 teaspoons honey
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper
- Six 6-ounce salmon fillets, skin off

Directions

Preheat the oven to 375 F.

Combine the panko breadcrumbs, parsley, basil, Parmesan cheese, lemon zest and melted butter in a mixing bowl. Set aside.

In a separate bowl, add the Dijon mustard, honey, salt and pepper. Whisk together and set aside.

Brush the tops of the salmon fillets evenly with the honey-Dijon mixture. Top each fillet with the herb-breadcrumb mixture, pressing the mixture lightly onto the salmon to ensure it stays in place.

Transfer the salmon fillets to a baking tray and place in the oven. Let the salmon cook for 15 minutes or until the internal temperature reaches 145 F. Remove from the oven and keep hot until ready to serve.

Side dishes

Whipped Potato
Steamed Asparagus