



Joe's Fresh Wild-Caught Holiday Salmon

Serves 4

4 (6 oz.) fillets King Salmon
2 Tbl dijon mustard
2 Tbl butter, melted
1 Tbl + 1/4 tsp honey
1/3 cup Panko breadcrumbs

1/3 cup finely chopped pecans
2 tsp chopped fresh parsley
salt and pepper to taste
4 lemon wedges

Preheat the oven to 400° F (200° C). In a small bowl, mix together mustard, butter and honey. In another bowl, mix together bread crumbs, pecans and parsley.

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 Panko crumb mixture.

Bake for 10 minutes per inch of thickness, measured at the thickest part, or until salmon flakes when tested with a fork. Serve with lemon wedges.