

# Joe's Fresh Wild-Caught Holiday Salmon















# Instructions

1. Preheat the oven to 400° F (200° C). In a small bowl, mix together mustard, butter and honey.
2. In another bowl, mix together bread crumbs, pecans and parsley.
3. Season each salmon fillet with salt and pepper. Place on a lightly greased baking sheet. Brush
4. with mustard-honey mixture. Cover the top of each fillet with Panko crumb mixture.
5. Bake for 10 minutes per inch of thickness, measured at the thickest part, or until salmon flakes
6. when tested with a fork. Serve with lemon wedges.

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