



# Honey Mustard Pecan Cruusted Salmon

## Ingredients

- 4 Salmon Fillets
- 2 tablespoons Dijon Mustard
- 2 tablespoons Butter, melted
- 1 tablespoon Honey
- 1/4 teaspoon Salt
- 1/4 teaspoon Black Pepper
- 1/4 cup Panko Breadcrumbs (Plain)
- 1/4 cup Finely Chopped Pecans or Walnuts
- 2 tablespoons Finely Chopped Parsley
- Lemon Wedges



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## Directions:

- Line a baking sheet with aluminum foil and spray with cooking spray. Arrange the salmon on the prepared pan. Season with salt and pepper.
- In a small bowl, whisk together the mustard, melted butter, honey, salt, and pepper. Set aside.
- In another small bowl, mix together the panko, pecans, and fresh parsley.
- Spoon the honey mustard mixture evenly over the salmon fillets. Sprinkle the panko-pecan mixture over the glaze, pressing it lightly so it adheres.
- Bake for 10-15 minutes in a 400° F oven, ensuring a minimum internal temperature of 145° F is reached.

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