Honey Dijon Salmon

Directions

1. Preheat oven to 450°F.
2. Mix together the mustard and honey in a small bowl.
3. Place the salmon in a baking dish. Spread the mustard mixture evenly over each fillet and sprinkle the breadcrumbs on top.
4. Bake for 10 minutes for each inch of thickness of the fillets or until the fish is flaky. Serve with lemon wedges.

Makes 4 servings

Ingredients

- 2 tablespoons Dijon mustard
- 4 teaspoons honey
- 1/4 cup breadcrumbs (or crushed crackers)
- 4 (4 ounce) salmon fillets
- 4 lemon wedges