

## Alaska Salmon Bake with Pecan Crunch Coating



Rated: ★★★★★

Submitted By: Chris

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Prep Time: 20 Minutes

Cook Time: 10 Minutes

Ready In: 30 Minutes

Servings: 6

"Baked salmon makes an excellent Christmas main course!"

### INGREDIENTS:

- |                               |                                   |
|-------------------------------|-----------------------------------|
| 3 tablespoons Dijon mustard   | 3 teaspoons chopped fresh parsley |
| 3 tablespoons butter, melted  | 6 (4 ounce) fillets salmon        |
| 5 teaspoons honey             | salt and pepper to taste          |
| 1/2 cup fresh bread crumbs    | 6 lemon wedges                    |
| 1/2 cup finely chopped pecans |                                   |

### DIRECTIONS:

1. Preheat the oven to 400 degrees F (200 degrees C). In a small bowl, mix together the mustard, butter, and honey. In another bowl, mix together the bread crumbs, pecans, and parsley.
2. 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 bread crumb mixture.
3. Bake for 10 minutes per inch of thickness, measured at thickest part, or until salmon just flakes when tested with a fork. Serve garnished with lemon wedges.

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