



## easy crusted dill salmon

Being rhythmically challenged (Lisa does the cadaver dance while I'm prone to whip out the Elaine Benes "little kicks"), we shudder at anything involving the phrase "two-step." That is, until now. Elegant and easy, this two-step crusted salmon, the ideal pairing of fish and dill, makes it effortless to keep perfect tempo.

SERVES: 4

## ingredients

- 4 (6 oz) salmon fillets, skin removed
- 1/4 cup mayonnaise
- 1 tbsp coarse grain mustard
- 1 tbsp fresh lemon juice
- 1 tbsp chopped fresh dill
- 1/2 tbsp chopped fresh flat-leaf parsley
- 1/2 tsp lemon zest
- 1/4 tsp kosher salt
- 1/8 tsp freshly ground black pepper
- 1 1/4 cup panko (Japanese breadcrumbs)
- 2 tbsp olive oil

## directions

1. Preheat oven to 450°F. Line a baking sheet with aluminum foil and coat with non-stick cooking spray. Rinse salmon fillets and pat dry with paper towel and set aside.
  
2. In a small bowl, combine mayonnaise, mustard, lemon juice, dill, parsley, lemon zest, salt and pepper. Place panko crumbs in a shallow dish. Spread mayonnaise mixture over fish, coat in panko, lightly pressing to adhere. Place on prepared baking sheet and drizzle each fillet with 1/2 tbsp olive oil. Bake 10 minutes, until the crumbs are golden and the fish is cooked through. Serve with lemon wedges.



🔍 Search



julie albert  
& lisa gnat