

Roasted Salmon with a Mustard Maple Glaze

By: Simply Creative Chef Rob Scott

- 2 tbsp. of Dijon Mustard
 - 2 tbsp. of Finely Chopped Fresh Cilantro or dill or parsley
 - 1 tbsp. of Mayonnaise
 - 2 tbsp. of Pure Maple Syrup
 - Four 5-ounce Skinless Center-Cut Salmon Fillets
 - Kosher Salt and Freshly Ground Black Pepper
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1. Preheat the oven to 400 degrees F.
 2. Line a rimmed baking sheet with aluminum foil.
 3. Mix together the mustard, 1 tbsp. of the cilantro, the mayonnaise and maple syrup in a bowl.
 4. Put the salmon fillets on the baking sheet and sprinkle with ¼ tbsp. of salt and pepper.
 5. Spread some of the mustard mixture evenly over each fillet.
 6. Bake until just cooked through, 10 to 12 minute. Sprinkle with the remaining 1 tbsp. cilantro and serve.