

# DENE

## *Baked Salmon with Honey Mustard Sauce*



### **Ingredients:**

- Four (4) 6 to 7 ounce salmon fillets, skin-on
- ½ cup mayonnaise
- ¼ cup Dijon mustard
- ¼ cup honey
- Kosher salt and freshly ground white pepper
- Thinly sliced lemon
- 2 tablespoons finely chopped chives, plus additional for garnish

### **Method:**

1. Preheat the oven to 375F.
2. Line a large baking sheet with a nonstick silicone liner, and lay the salmon, skin side down, on top. Set aside.
3. Combine the mayonnaise, mustard, honey, and chives in a medium bowl and stir to thoroughly combine. Reserve half of the sauce. Spoon the remaining sauce over the fish, spreading it evenly all over the top and sides of each fillet. Sprinkle with salt and pepper. Place 1 – 2 thin slices of lemon on top.
4. Roast just until the fish is opaque in the center, 7 minutes. Increase the oven to broil. Broil the fish for 6 to 7 minutes, but keep your eye on it to avoid overcooking. Garnish with chives and serve with the reserved sauce.