**Herb Crusted Salmon**

RECIPE

**Note:** Purchase salmon from Ozark Food Harvest when available

**INGREDIENTS**

* 6 pounds of salmon
* salt & pepper
* 6 tablespoon butter, melted
* juice of 2 lemons

**FOR TOPPING**

* 2 ¼ cup seasoned bread crumbs
* 9 cloves garlic, minced
* 2 tablespoons parsley
* 2 teaspoons dill
* zest from two lemons
* 6 tablespoons parmesan cheese
* 9 tablespoons butter, melted

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**DIRECTIONS**

1. Preheat oven to 350 degrees. Line a sheet pan with parchment and spray with non-stick spray.
2. Place salmon on the sheet pan and brush with melted butter. Season with salt and pepper and squeeze lemon juice over top.
3. Combine first six ingredients for topping in a small bowl. Pour in melted butter and stir.
4. Sprinkle crumb mixture over salmon. Bake uncovered 13-17 minutes or until salmon flakes easily and is cooked.

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| **Prep Time:** 10 minutes | **Cook Time:** 20 minutes | **Total Time:** 30 minutes | **Yield:** 20-24 servings |