**Honey Mustard Salmon**

**Note:** Purchase salmon from OFH when available

RECIPE

**INGREDIENTS**

* 6 pounds of salmon, cut into piece

**For Sauce**

* ½ cup Dijon mustard
* ½ cup honey
* 9 cloves garlic, minced
* ½ cup olive oil
* 3 tablespoons lemon juice
* 1 ½ tablespoons dill
* salt & pepper

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**DIRECTIONS**

1. Preheat the oven to 350 degrees F. Line a sheet pan with parchment or spray with non-stick spray. Lay the salmon, skin side down, on pan. Set aside.
2. In a small bowl, whisk together the mustard, honey, garlic, olive oil, lemon juice, dill, salt and pepper.
3. Brush to coat the top side of the fillets with the honey mustard mixture.
4. 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 |