

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**
- 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.**