Baked Dijon Mustard Salmon

Ingredients:

4 salmon fillets

3 tablespoons Dijon mustard

2 tablespoons honey

2 tablespoons lemon juice

1 teaspoon dried dill (or 1 tablespoon fresh dill, chopped)

Salt and black pepper to taste

Lemon wedges for serving

1. Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly grease it.

2. Pat the salmon fillets dry with paper towels and place them on the prepared baking sheet.

3. In a small bowl, whisk together Dijon mustard, honey, lemon juice, dried dill (or fresh if using), salt, and black pepper. Ensure the mixture is well combined.

4. Brush the Dijon mustard mixture evenly over the top of each salmon fillet, ensuring they are well-coated.

5. Place the baking sheet in the preheated oven and bake for about 12-15 minutes or until the salmon is cooked through and flakes easily with a fork. Cooking time may vary based on the thickness of your salmon fillets.

6. (Optional Step) If you desire a slightly crispy top, you can switch the oven to broil for the last 1-2 minutes of cooking, but keep a close eye to prevent burning.

7. Remove the salmon from the oven and let it rest for a few minutes. Serve the baked Dijon mustard salmon with lemon wedges on the side.