

## Walnut-Crusted Salmon

Serves 4

1/2 cup	unsalted walnut pieces
1 tablespoon	honey
1 tablespoon	Dijon-style mustard
1/8 teaspoon	salt
1/4 teaspoon	black pepper
Four 6-ounce	skin-on, salmon fillets, 3/4" to 1" thick

1. Pulse the walnuts in a mini food processor until finely chopped. Spread them on a plate.
2. Preheat the oven to 375 F. Line a baking dish with parchment paper or grease with oil.
3. Mix together the honey, mustard, salt and pepper in a small bowl. Brush the tops and sides of the fillets with the mixture, using all of it.
4. Use your hands to press the top of each fillet onto the plate of walnuts, making sure to coat the top evenly and completely. As you work, arrange each coated fillet in the baking dish, skin side down, single layer.
5. Bake for 10 to 12 minutes just until salmon flakes.

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