

MUSTARD-MAPLE ROASTED SALMON

Preparation: **5** mins. | Cooking: **15** mins. | Servings: **4**

INGREDIENTS

4 skinless salmon filets (5 oz. each)
2 tbsp. Dijon mustard
2 tbsp. finely chopped fresh cilantro
1 tbsp. light mayonnaise
2 tsp. pure maple syrup
Kosher salt and freshly ground black pepper to taste



INSTRUCTIONS

Preheat the oven to 400 degrees Fahrenheit. Line a rimmed baking sheet with aluminum foil. Mix together the mustard, 1 tbsp. of the cilantro, the mayonnaise and the maple syrup in a bowl. Put the salmon fillets on the baking sheet, and sprinkle with 1/4 tsp. each salt and pepper. Spread some of the mustard mixture evenly over each fillet. Bake until just cooked through, 10-12 minutes. Sprinkle with the remaining 1 tbsp. of cilantro, and serve.