



**ITEM**

Pecan Encrusted Salmon

**YIELDS:**

10 portions

**INGREDIENTS**

10 salmon portions  
1 tsp salt  
1 tsp black pepper  
3 Tbsp melted butter  
3 Tbsp dijon mustard  
3 Tbsp maple syrup  
1 cup chopped pecans  
1/2 cup unsalted crackers, crushed  
3 Tbsp chopped green onions  
3 Tbsp chopped parsley  
2 whole lemons, cut into wedges

**METHOD:**

Preheat the oven to 400F.

Season each salmon portion with salt and pepper.

In a small bowl, mix together the butter, mustard, and maple syrup.

In a separate bowl, mix together the pecans, crackers, green onions and parsley.

Brush the salmon with the mustard mixture and place on a parchment paper lined baking sheet. Top evenly with the pecan mixture.

Bake for 10 – 12 minutes or until the salmon flakes apart. Serve with lemon wedges.