



Baked Salmon Fillets Dijon

Jacob · 29/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

Learn how long to bake salmon at 400 degrees F with this easy recipe for delicious salmon fillets coated with Dijonstyle mustard and seasoned bread crumbs drizzled with butter

Ingredients

- - 4 (4 ounce) fillets salmon - 3 tablespoons prepared Dijon-style mustard - salt and ground black pepper to taste - $\frac{1}{4}$ cup Italian-style dry bread crumbs - $\frac{1}{4}$ cup butter
- melted

Instructions

1. Gather all ingredients. Preheat the oven to 400 degrees F (200 degrees C). Line a shallow baking pan with aluminum foil. Dotdash Meredith Food Studios Place salmon fillets skin-side down on the prepared baking pan. Spread a thin layer of mustard on top of each fillet; season with salt and pepper. Dotdash Meredith Food Studios Top with bread crumbs
2. then drizzle with melted butter. Dotdash Meredith Food Studios Bake in the preheated oven until salmon flakes easily with a fork
3. about 15 minutes. Dotdash Meredith Food Studios Serve and enjoy! Baked Salmon Fillets with Dijon Mustard. Allrecipes Editor's Note: Please note the slight difference in the recipe name
4. as well as differences in the ingredient amounts
5. cook times
6. and use of skinless salmon when using the magazine version of this recipe.