

Wrapped Salmon

Savannah · 30/09/2024

**Prep Time**

5 mins

Difficult

Medium

Servings

45 mins

Description

This is basically salmon Dijon but with a twist Very easy to make and delicious Goes well with fresh steamed veggies and rice

Ingredients

- - 4 (6 ounce) fillets salmon
- with skin and bones removed - 8 sheets phyllo dough - ½ cup melted butter - salt to taste - ground black pepper to taste - 4 tablespoons Dijon mustard

Instructions

1. Preheat oven to 375 degrees F (190 degrees C). Cut the filets into log shaped pieces
2. about 2 inches wide by 5 inches long
3. keeping the filet portions separate. Take 2 sheets of phyllo dough
4. placing one on top of the other
5. and brush lightly with melted butter
6. covering the one side completely. Place a portion of salmon (6 ounces)
7. on the edge
8. nearest you
9. of the phyllo dough. Sprinkle with salt and pepper to taste. Coat the portion of salmon with 1 tablespoon of Dijon mustard. Fold the phyllo dough
10. nearest you
11. over the salmon and make one complete wrap. Take the sides of the dough and fold them towards the center
12. and continue rolling up the dough. Brush all sides with butter
13. covering completely and place on a cookie sheet. Repeat steps for remaining portions of salmon. Bake in preheated oven for 20 minutes or until phyllo dough is golden brown.