



Lemon PankoCrusted Salmon

Jacob · 28/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

2

Description

I love serving this panko salmon with a side of glazed baby carrots and garlic and feta mashed potatoes Its a quick yet healthy meal that will satisfy your hunger

Ingredients

- - 6 tablespoons panko bread crumbs - 1 tablespoon grated Parmesan cheese - ½ teaspoon lemon-pepper seasoning - ½ teaspoon dried thyme - ½ teaspoon dried parsley - ? teaspoon granulated garlic - ? teaspoon lemon zest - 2 (4 ounce) salmon fillets - 1 tablespoon butter
- melted

Instructions

1. Preheat the oven to 375 degrees F (190 degrees C). Line a baking sheet with aluminum foil. Combine panko
2. Parmesan
3. lemon-pepper seasoning
4. thyme
5. parsley
6. garlic
7. and lemon zest in a bowl. Place salmon onto the prepared baking sheet. Brush melted butter over top
8. then sprinkle with panko mixture. Bake in the preheated oven until fish flakes easily with a fork
9. 20 to 25 minutes. Cook's Note Margarine is not recommended for this recipe.