



Roasted Salmon with Lemon, Mustard & Dill Sauce

From dulcetcuisine.com

- 2 fillets-6 oz each of Salmon
- 1 T finely chopped shallots
- 2 T Dulcet Lemon Mustard & Dills Sauce*
- Salt & Pepper

1. Place fillet, skin side down, in a non reactive baking dish, season with salt & pepper.
2. Mix the shallots and Lemon Mustard & Dill Sauce together and spread evenly over the top and sides of the fillets.
3. Place baking dish in the top third of the oven and roast at 450 degrees for 12-14 minutes, depending on the thickness of the fillets.

Serves two

*Dulcet Lemon Mustard & Dill Sauce is gluten-free.

Notes: _____
