Lemon Mustard Salmon

Date : 29-07-2019

Ingredients

- 4 pieces of salmon
- 4 tsp mustard (a slightly spicier mustard works best; a dijon, for example)
- 2 large lemons, sliced
- salt

Method

1. Preheat the oven to 250 degrees celsius
2. Place foil on a baking tray and arrange your salmon, evenly spaced
3. Spread one teaspoon of mustard on each piece of salmon
4. Sprinkle each filet with a little bit of salt (you really don’t need a lot, but it’s to taste)

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5. Halve the lemon slices, and arrange on top of the salmon
6. Place in the oven and bake for 13-15 minutes, and serve

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