

# Pistachio Crusted Salmon



Moist and flaky salmon with a sweet and crunchy topping

Serves 4

3T Dijon mustard	2T dill, chopped
2T butter, room temperature	1/4c pistachio nuts, chopped
2T honey	salt and pepper
1/4c bread crumbs	4 ~ 6oz salmon filets, skinned

Place pistachios in food processor and pulse several times to chop. You do not want them finely ground, rather just coarsely chopped.

Preheat oven to 350. Mix together mustard, butter and honey in small bowl. Mix together bread crumbs, dill and pistachios.

Season salmon with salt and pepper and place on baking sheet sprayed with non~stick cooking spray. Brush salmon with mustard mixture and top with pistachio mixture, pressing mixture into mustard mixture to hold.

Bake about 12~15 minutes.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

**Debbie Spangler ~ Certified Personal Chef**

[www.yummyissimo.com](http://www.yummyissimo.com) ~ [debbie@yummyissimo.com](mailto:debbie@yummyissimo.com)