



Honey Mustard Salmon

- 2 Tbsp. Dijon mustard
- 2 Tbsp. honey
- 1/8 tsp. salt
- 1/8 tsp. pepper
- 1 1/2 lb. salmon fillet, cut into 4 pieces
- 8 cups mixed baby lettuces
- 1/4 cup Almond Accents® Honey Roasted Flavored Sliced Almonds

Preheat oven to 350 degrees. In small bowl, combine mustard, honey, salt and pepper. Place salmon on foil-lined baking sheet; brush with half the mustard mixture. Bake 15 minutes or until salmon flakes easily with fork. Place 2 cups lettuce on each of 4 plates; place salmon on top. Drizzle remaining mustard mixture over salmon and greens; sprinkle with Almond Accents.

Makes 4 servings

Nutrition Information Per Serving: 456 calories; 26 g fat; 111 mg cholesterol; 451 mg sodium; 16 g carbohydrate; 2 g fiber; 39 g protein

For more great recipe ideas, visit www.almondaccents.com.



Preparation Time : 10
minutes