

Dill Crusted Salmon



Ingredients

- 1/2 cup finely chopped dill
- 1/2 cup bread crumbs
- 1/4 cup finely grated parmesan cheese
- 1 large (or 2 small) fillet of Salmon

Directions

1. Thoroughly mix dill, bread crumbs, and parmesan cheese.
2. Preheat oven to 425 and put salmon in a lightly greased baking pan.
3. Gently cover salmon with dill mixture and press down lightly.
4. Bake until done, about 10-15 minutes (fish will flake easily, white fat will be showing, and the top should be golden brown).



Sourced From: Gayla Pedersen