



Poppysed Glazed Salmon

Ingredients

- 2 x salmon fillets
- 1 x heaped tsp dijon mustard
- 1 x tbsp Long Track Poppysed Dressing (or similar)
- 1 x tbsp brown sugar

Serves 2

Method

- Pre heat oven to 200 degrees (fan forced).
- Mix Poppysed Dressing, mustard and brown sugar until sugar is all dissolved and glaze is combined.
- Salt and pepper the salmon fillets.
- Place the fillets skin side down onto a tray lined with baking paper.
- Slather the top of the fillets generously with the poppyseed glaze.
- Cook for approximately 12-15 minutes.

Recommendation: Serve with Edamame Crunch Salad and Crunchy Potatoes