

# BAKED (OR GRILLED) SALMON FILLETS WITH MUSTARD CHIVE BUTTER

6 Servings | 10 Minute Prep Time | 25 Minute Total Time

## INGREDIENTS

- ¾ cup Unsalted Butter - room temp
- 3 ½ TBS Lemon Juice
- 3 TBS finely chopped Chives or Scallions
- 1 ½ TBS Country Dijon Mustard
- 1 ½ tsp grated Lemon Peel
- ¾ tsp Salt
- ¼ tsp Pepper
- 6 (6 oz) Salmon Fillets (skin removed if baking)

## DIRECTIONS

Mix butter, 1 ½ TBS lemon juice, chopped chives, mustard, lemon peel, salt & pepper in a bowl (this can be one up to 2 days ahead).

Position rack in center of oven and pre-heat to 450F (or heat grill to 450F). Line cookie sheet with foil and rub 1 TBS of the mustard chive butter on foil. (If grilling, don't butter the foil and then the skin will stick to it while you carefully slide off the fillets when finished cooking.)

Place fillets skin side down and spoon 1 tsp of lemon juice over each fillet. Season with salt & pepper.

Top each fillet with 1 TBS of mustard chive butter. Bake (or grill on foil without cookie sheet) for about 10 minutes and garnish with extra chives.