

# Roasted Salmon with Lemon Herb Breadcrumbs

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## Ingredients

1 tbsp Dijon mustard  
1 1/2 tsp fresh lemon juice  
2 tbsp olive oil, divided  
1 1/2 lbs salmon fillets, cut into 4 serving size pieces  
Kosher salt and black pepper  
1 slice sourdough bread  
1 medium shallot, minced  
2 tbsp sliced fresh chives  
1 1/2 tbsp minced fresh parsley  
1 tbsp lemon zest

## Directions

Preheat oven to 450. mix the mustard and lemon juice in a small bowl. Mix in 1 tbsp oil. Arrange fish skin side down on prepared baking sheet. Brush the mustard mixture on the fish. Sprinkle with salt and pepper. Set aside. Meanwhile, tear bread into 1 inch pieces and place in food processor. Grind until bread crumbs are fine. Transfer 1 cup of breadcrumbs to another small bowl and mix in 1 tbsp oil, shallot, chives, parsley and lemon zest. Stir to moisten the crumbs and season to taste with salt and pepper. Divide breadcrumb mixture among the fish fillets. Press crumbs into top of fish. Roast fish just until opaque in center, about 10 minutes, or until desired degree of doneness.

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