

Pignoli Crusted Salmon

1 4oz jar pignoli
1/3c. bread crumbs (I use pre-seasoned)
2-3T. butter, melted
3-4 T whole grain Dijon mustard
2-3 lb salmon fillet

Preheat oven to 350F.

Toast pignoli until just golden, be careful not to burn. Chop pignoli and combine with bread crumbs in a bowl. Place salmon, skin side down in a baking dish. Spread with mustard. Sprinkle crumb mixture over the top of the salmon, using all of the mixture. Pat down lightly to keep crumbs from falling off. Drizzle with melted butter. Place in the oven and bake for 25-30 minutes.

Serve with mixed salad for a light luncheon or dinner.