



Walnut-Pecan Baked Salmon

Ingredients:

4 salmon fillets (about 1 pound)	1/4 teaspoon lemon zest
2 teaspoons Dijon mustard	1/4 teaspoon salt
1 teaspoon honey	2 tablespoons walnuts, chopped
1 teaspoon lemon juice	2 tablespoons pecans, chopped
1 teaspoon fresh rosemary, chopped	1 tablespoon almond flour
1/4 teaspoon garlic powder	1 teaspoon olive oil

Directions:

1. Preheat oven to 425°F and line a baking sheet with parchment paper.
2. Place the salmon fillets on the baking sheet.
3. In a small bowl, combine mustard, honey, lemon juice, rosemary, garlic powder, lemon zest, and salt.
4. Evenly spread mustard mixture on top of each salmon fillet.
5. In a separate bowl, combine walnuts, pecans, almond flour, and olive oil.
6. Sprinkle nut mixture on top of each salmon fillet, press to adhere.
7. Bake the fish for about 8 - 10 minutes.
8. Remove from the oven and let rest for a few minutes before serving.

Servings: 4 salmon fillets