Mustard Roasted Salmon

Serves 1

Ingredients:

- 6-ounce frozen salmon fillet
- 2 tablespoons whole grain mustard
- 1 tablespoon lemon juice
- ½ teaspoon salt
- ½ teaspoon ground pepper

Directions:

- 1. Preheat oven to 375°F.
- 2. Place the salmon in a small casserole dish. Spread the mustard over the fish, drizzle with lemon juice and season with salt and pepper.
- 3. Place the casserole dish in the oven and bake for about 40 minutes, or until the salmon is cooked through and flaky.

Source: Romey, A. Drexel Food Lab