

Parmesan Crusted Salmon

INGREDIENTS:

- Salmon Filets (thawed)
- Mayonnaise
- Parmesan Cheese (grated)

INSTRUCTIONS:

Mix mayonnaise and parmesan cheese together, using an approximately 1:1 ratio, adjusting to taste. Spread cheese mixture generously over salmon, and top with a little more parmesan cheese if desired.

Cook at 425 degrees until internal temperature of the salmon reaches 145 degrees, or until it flakes easily with a fork. Aim for about 4-6 minutes per half inch thickness of the filet. (We always use our food thermometer to check temperatures - it's way easier than trying to guess if your meat has cooked to a safe temperature!) Top with a little parsley if desired, and enjoy!