

Recipe for: Baked Apple Salmon

Ingredients:

1 salmon filet
1 apple, chopped
Dijon mustard
Black pepper
Herbes de Provence (or substitute dried thyme and basil)
Apple cider vinegar

Preparation:

On a large piece of foil place copped apple aside.
Spread Dijon mustard on one side of salmon and turn face-down on apples.
Season with pepper and Herbes de Provence.
Drizzle and place in 350 degree oven for about 25 minutes.