

Cajun Butter Baked Salmon

INGREDIENTS

- 2 lemons, sliced into rounds
- 1 large salmon fillet (about 3 lbs.)
- Kosher salt
- Freshly ground black pepper
- 4 tbsp. melted butter
- 3 cloves garlic, minced
- 2 tbsp. whole grain mustard
- 2 tsp. cajun seasoning
- 1 tsp. fresh thyme leaves
- Pinch crushed red pepper flakes
- Thinly sliced green onions, for serving

DIRECTIONS

1. Preheat oven to 350° and line a large baking sheet with foil. Lay lemon rounds in an even layer in center of pan. Place salmon on top and season with salt and pepper.
2. In a small bowl, combine melted butter, garlic, mustard, cajun seasoning, thyme, and red pepper flakes. Brush all over salmon.
3. Bake until salmon is cooked through, about 25 minutes. Switch oven to broil, and broil for 2 minutes, or until butter mixture has thickened.
4. Garnish with green onions before serving.