

Panko crusted salmon

2 6-oz salmon filets

2 tbsp vegan mayonnaise

1 tbsp dijon mustard

½ tsp balsamic vinegar

⅓ cup panko

2 tsp fresh dill or parsley, chopped

OR 1 tsp dried dill or parsley

Salt & pepper

Zest of 1 lemon

1 small clove garlic, minced

1 tbsp olive oil

Directions

1. Preheat oven to 425°F.
2. Combine mayonnaise, mustard, and balsamic vinegar in a small bowl.
3. Separately, combine panko, herbs, salt & pepper, lemon zest, and garlic. Drizzle olive oil over the top and stir to combine.
4. Pat salmon dry, and spread mayonnaise mixture in a thin layer over the top. Distribute panko mixture over salmon and press gently to adhere it to mayonnaise layer.
5. Bake for 10-15 minutes, depending on salmon thickness and desired doneness. Let stand for 5 minutes before serving.