



SALMON WITH A SMOKY SWEET GLAZE

6 salmon filets

2 Tbsp. white wine

1/3 cup **Smoky Chipotle Honey Mustard**

2 tsp. **Onion, Garlic & Herb Seasoning**

Salt & back pepper to taste

Preheat oven to 400°F. Line a baking sheet with aluminum foil and spray with non-stick cooking spray. Combine **Onion, Garlic & Herb Seasoning**, white wine and **Smoky Chipotle Honey Mustard**. Arrange salmon fillets skin side down on foil-lined baking sheet. Brush fillets with mustard glaze. Bake in preheated oven for 10 to 14 minutes, or until flesh flakes easily with a fork. Season with salt and pepper. Use a spatula to transfer fillets to serving platter, leaving the skin behind on the foil. Excellent served with Lemony Dill Sauce.



- **Smoky Chipotle Honey Mustard**
- **Onion, Garlic & Herb Seasoning**