



Panko salmon

SOURCE [BASICSWITHBABISH.CO](https://www.basicswithbabish.com) | SERVINGS 2

PREP 15MIN | COOK 20-25MIN | TOTAL 40MIN

2 Salmon fillets

2 cups Panko bread crumbs

1 tbsp Thyme, chopped

1 tbsp Rosemary, minced

1 egg white

Whole grain mustard

Mayonnaise

Kosher salt

Ground black pepper

1 Start by adding 2 Tbsp of butter to a pan on medium high heat. Let melt completely, and then add 2 cups of panko bread crumbs. Toast until slightly golden brown and add 1 Tbsp each of minced rosemary and thyme. Toast for an additional 30 seconds. Set aside and season with salt and pepper.

2 In a bowl, combine equal parts whole grain mustard and mayo and set aside.

3 Cut your salmon into 2 even fillets. Oil down aluminum foil on a baking sheet and place salmon on top. Season salmon with salt and pepper and then top with a generous layer of the mayo-mustard combo. Use the backside of the spoon to spread it evenly.

4 Add an egg white to the panko bread crumb mixture and mix to combine. Spread breadcrumb mixture evenly over the top of each fillet.

5 Place in a 160°C oven for 18-25 minutes (internal temperature of the salmon should be 60°C).

6 Remove from the oven. Let cool for 5 minutes. Serve and enjoy.