



TEAM FOUR
FOODSERVICE

VALUE⁴®



Garlic Mustard Glazed Salmon

Yield: 10 servings

Ingredients:

10 Filets	Salmon, skin off, each cut 7 wt oz
To Taste	Salt and fresh ground black pepper
3 Tbsp	Light olive oil
1 ½ cup	Grey Poupon bistro sauce
As needed	Roasted potatoes or rice

Directions:

1. Rub the salmon all over with the oil so they are well coated.
2. Season them with the salt and pepper.
3. Sear the salmon on one side for 1-2 minutes on either the grill or a hot pan.
4. Flip the salmon over and brush the seared side of each salmon with 3 tbsp of the bistro sauce.
5. Finish roasting the salmon in a 400F oven until cooked through in the center.
6. Serve over roasted potatoes or rice.

Recipe and photo courtesy of Kraft Heinz