

Perfectly Broiled Salmon



4 (4-oz.) Salmon fillets
1 tbsp. Grainy mustard
2 cloves garlic, finely minced
1 tbsp. finely minced shallots
2 tsp. fresh thyme leaves, chopped, plus more for garnish
2 tsp. fresh rosemary, chopped
Juice of 1/2 lemon (slice other half for serving)
Salt and pepper

Heat broiler. Line a baking sheet with parchment paper.

In a small bowl, mix together mustard, garlic, shallot, thyme, rosemary, & lemon juice and season with salt and pepper.

Spread mixture all over salmon fillets and broil, 7 to 8 minutes.

Garnish with more thyme and lemon slices and serve with your favorite APM side.