

**Recipe for:** Baked Apple Salmon

**Ingredients:**

1 salmon filet

1 apple, chopped

Dijon mustard

Black pepper

Herbes de Provence (or substitute dried thyme and basil)

Apple cider vinegar

**Preparation:**

On a large piece of foil place copped apple aside.

Spread Dijon mustard on one side of salmon and turn face-down on apples.

Season with pepper and Herbes de Provence.

Drizzle and place in 350 degree oven for about 25 minutes.