



## PAN-FRIED SALMON WITH DILLY-LICIOUS DILL PICKLE MUSTARD

2 salmon fillets

2 Tbsp. **Dilly-Licious Dill Pickle Mustard**

Salt & pepper

1 Tbsp. butter or olive oil

Season salmon fillet with salt & pepper. Spread **Dilly-Licious Dill Pickle Mustard** over the top of the salmon fillets. Melt butter and spread it evenly in the pan (or use olive oil). Over medium heat, pan-fry the salmon fillet (skin side down first) for about 4 minutes on each side.

Serve the salmon skin side down. Spoon up the mustard that is left in the pan and spread over top of the salmon fillet.

Deliciously easy and so good!