

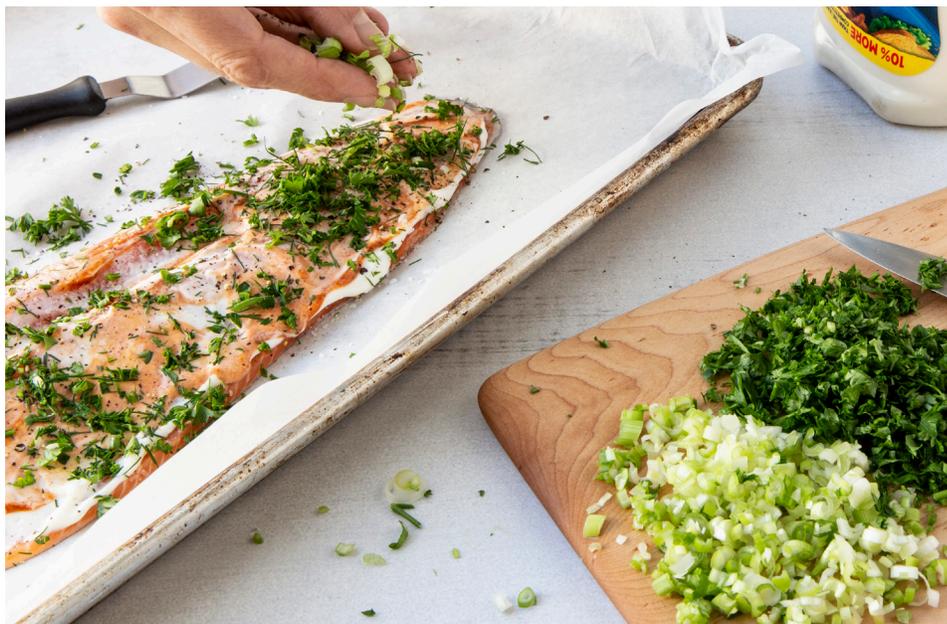
# SLOW ROASTED HERB SALMON

The winter months often bring slightly heavier foods – but don't get me wrong, I love them. Not only is it nice to have a somewhat lighter (though no less delicious) item at the table, you'll be the host every non-meat eater will remember.

Serves 6 to 8

## INGREDIENTS

- 1 whole side of Waterfront Bistro Salmon, about 3 pounds, skin on or off (per preference)
- Kosher salt & fresh ground black pepper
- 1/4 cup Kraft Real Mayo
- 1-2 tablespoons sriracha
- Kosher salt & coarsely ground black pepper
- 1/3 cup finely diced green onions, white & light green parts only
- 1/3 cup curly parsley, finely chopped
- 1/3 cup fresh dill, finely chopped



## PREPARATION

1. Take salmon out of fridge 30 minutes before cooking.
2. Preheat oven to 250°F and line a baking sheet with foil or parchment.
3. Put salmon on foil or parchment and brush on mayo, then the sriracha; season with salt & pepper.
4. Combine green onion, parsley & dill in a bowl and mix well to combine
5. Top salmon evenly with herb mixture and bake 30 minutes, or until 125° F.
6. Serve.