**Walnut Crusted Salmon with Honey Mustard Salad**

**Ingredients:**

* [Member's Mark Atlantic Salmon Fillet, Skinless](https://www.samsclub.com/p/members-mark-atlantic-salmon-fillet-skinless-priced-per-pound/prod22303768) (about 3 pounds)
* 5 teaspoons of [French's 100% Natural Classic Yellow Mustard](https://www.samsclub.com/p/frenchs-classic-yellow-mustard-2-30-oz/155017?xid=plp_product_2), divided
* 3 teaspoons of [Tone's Lemon Pepper Seasoning, divided](https://www.samsclub.com/p/tones-lemon-pepper-blend-28-oz/157931?xid=plp_product_2)
* 9 Tablespoons of [Member’s Mark Wildflower Pure Premium Honey](https://www.samsclub.com/p/members-mark-wildflower-pure-premium-honey-48-oz/P03013381), divided
* 8 Tablespoons (1 stick) of [Member's Mark Salted Sweet Cream Butter](https://www.samsclub.com/p/members-mark-salted-sweet-cream-butter-elgin-style-16ct/prod3990032?xid=plp_product_2)
* 1 cup of chopped [Member's Mark Natural Shelled Walnuts](https://www.samsclub.com/p/members-mark-natural-shelled-walnuts-3-lbs/P990353171?xid=plp_product_1)
* 1 cup of crushed [Member's Mark Seasoned Croutons](https://www.samsclub.com/p/members-mark-seasoned-croutons-32-oz/P03003454?xid=plp_product_2)
* 2 teaspoons of [Member's Mark Parsley Flakes](https://www.samsclub.com/p/members-mark-parsley-flakes-3-2-oz/P990332129)
* 1 teaspoon of [Member's Mark Fine Onion Powder](https://www.samsclub.com/p/members-mark-onion-powder-20-oz/P990332123?xid=plp_product_2)
* 4 Tablespoons of [Member's Mark 100% Pure Olive Oil](https://www.samsclub.com/p/members-mark-pure-olive-oil-101-fl-oz/prod7020084?xid=plp_product_15)
* 1 Tablespoon of [Member's Mark Distilled White Vinegar](https://www.samsclub.com/p/member-s-mark-vinegar-2-1-gal-jugs/161951)
* 4 cups of [Revol Greens Organic Spring Mix](https://www.samsclub.com/p/revol-greens-1lb-organic-spring-mix/P990388830?xid=plp_product_4)
* 1 cup of halved [Flavor Bombs Cherry Tomatoes](https://www.samsclub.com/p/flavor-bomb-tomatoes-1-75-lb/prod17150445?xid=plp_product_7)

**Directions:**

1. Preheat oven to 400 degrees.
2. Place salmon on a sheet pan. Tuck the thin edges and tail under to create an even thickness.
3. To season fish, sprinkle the top of the salmon with 2 teaspoons of lemon pepper seasoning. Next, add two teaspoons of mustard to the top, spreading evenly with a spoon to cover.
4. To create the topping, place a stick of butter in a pan over medium-high heat until it is melted. Stir in honey and remove from the heat.
5. Add the crushed croutons and the chopped walnuts to the honey butter. Stir until combined. Using a spoon, evenly distribute the crumb mixture to the top of the seasoned fish. Bake in the oven for 15-20 minutes or until the fish reaches 145 degrees.
6. To prepare salad dressing, place 1 Tablespoon of vinegar, 3 teaspoons of mustard, 1 teaspoon of lemon pepper, 1 teaspoon of onion powder, 3 Tablespoons of honey, and 4 Tablespoons of oil into a bowl. Using a wire whisk, combine ingredients.
7. Place lettuce and tomatoes in a bowl. Dress with 2 Tablespoons of dressing or as desired. Serve with salmon for a delicious meal!

**Serves 6**