

Salmon Fillets with Creamy Dill

1 1/2 cups mayonnaise

1/2 cup prepared mustard

1 tsp chopped fresh thyme

1 tsp dried oregano

1 tsp chopped fresh basil leaves

1 1/2 pounds salmon fillets

2 tsp dried dill, or to taste

Preheat oven to 375 degrees. In a bowl, stir together mayonnaise and mustard. Stir in thyme, oregano and basil. Place salmon fillets on a baking sheet and spread with the mayonnaise mixture. Sprinkle with dill weed. Bake in preheated oven for 30-40 minutes until the salmon is easily flaked with a fork.