



## Sweet Mustard Salmon with Potatoes and Green Beans

Prep Cook Time: 30 minutes

SERVES 4

### Ingredients:

1+ pounds of salmon filets (enough to feed your family)

Garlic salt

½ cup syrup

2 tablespoons Dijon mustard

4 or 5 potatoes

1 cup Sour Cream

1 tablespoon chives

½ teaspoon garlic salt

¼ teaspoon pepper

1 pound green beans

### Steps

1. Lightly season fillets with garlic salt. Mix syrup & mustard together and brush mixture on both sides of fish. Fire up the grill. Place on fish grilling rack and cook until flaky, continually basting with syrup mixture.
2. Meanwhile; boil potatoes. Drain and mash. Stir in Sour Cream, chives, garlic salt and pepper.
3. Sauté beans and season as desired.