Mustard Butter Roasted Salmon

2 1/2 pounds salmon

kosher salt

pepper

3 Tablespoons Dijon mustard

2 Tablespoons butter, softened

1 Tablespoon brown sugar

2 Tablespoons chives

Lemon wedges

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Place salmon, skin side down, on foil lined baking sheet.

Season with salt and pepper. ​

Stir together mustard, butter and brown sugar.

Spread mustard mixture over salmon.

Bake 15-20 minutes at 425.

Sprinkle salmon with chives and serve with lemon wedges.