

BAKED SALMON WITH ZUCCHINI RELISH

- 2 tablespoons Dijon mustard
- 1 tablespoon minced peeled fresh ginger
- 1 tablespoon honey
- 2 teaspoons olive oil
- 1/8 teaspoon black pepper
- 4 (6-ounce) salmon fillets, skinned (about 1 inch thick)
- Cooking spray

Preheat oven to 400°. To prepare salmon, combine mustard and next 4 ingredients (mustard through 1/8 teaspoon black pepper) in a small bowl. Place fillets on a jelly-roll pan coated with cooking spray; brush fillets with mustard mixture. Bake at 400° for 14 minutes or until fish flakes easily when tested with a fork. Serve with relish.