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Baked Salmon with Ritz Cracker Topping ✦

Baked Salmon with a delicious Ritz Cracker topping is a flavorful and easy-to-make dish. The salmon is seasoned with herbs and spices, then topped with a mixture of crushed Ritz Crackers, butter, and Parmesan cheese. It is baked to perfection, resulting in a crispy and flavorful crust on top of the tender salmon fillets. This dish is perfect for a weeknight dinner or a special occasion.

Recipe Type: Standard

Prep Time: 15 mins

Cook Time: 20 mins

Total Time: 35 mins

Recipe Yield: 500 grams

Number of Servings: 4

Serving Size: 125 g

Ingredients

500 g	salmon fillets
100 g	ritz crackers
50 g	butter

50 g	parmesan cheese
1 tsp	Dried Dill
1 tsp	Garlic powder
1 tsp	Salt
0.5 tsp	Black pepper

Directions

Step 1

Preheating

Preheat the oven to 400°F (200°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Blending

In a food processor, pulse the Ritz Crackers until finely crushed.

Prep Time: 5 mins

Cook Time: 0 mins

Step 3

Mixing

In a small bowl, mix together the crushed Ritz Crackers, melted butter, Parmesan cheese, dried dill, garlic powder, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4

Place the salmon fillets on a baking sheet lined with parchment paper.

Prep Time: 0 mins

Cook Time: 0 mins

Step 5

Spread the Ritz Cracker mixture evenly over the top of each salmon fillet.

Prep Time: 0 mins

Cook Time: 0 mins

Step 6

Baking

Bake in the preheated oven for 15-20 minutes, or until the salmon is cooked through and the topping is golden brown.

Prep Time: 0 mins

Cook Time: 20 mins

Step 7

Serving

Serve the baked salmon with your favorite side dishes and enjoy!

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 420 kcal

Fat: 22 g

Protein: 40 g

Carbohydrates: 13 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	40 g	235.29%	235.29%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	13 g	23.64%	26%
Fibers	1 g	2.63%	4%
Sugars	1 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	10 g	N/A	N/A
Saturated Fat	6 g	27.27%	35.29%
Fat	22 g	78.57%	88%
Cholesterol	120 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	10 iu	1.11%	1.43%
Vitamin C	2 mg	2.22%	2.67%
Vitamin B6	1 mg	76.92%	76.92%
Vitamin B12	6 mcg	250%	250%
Vitamin E	4 mg	26.67%	26.67%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin D	10 mcg	66.67%	66.67%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	15 mg	1.5%	1.5%
Iron	10 mg	125%	55.56%
Potassium	900 mg	26.47%	34.62%
Zinc	3 mg	27.27%	37.5%
Selenium	50 mcg	90.91%	90.91%

Recipe Attributes

Seasonality

Fall

Kitchen Tools

Slow Cooker

Blender

Nutritional Content

Low Calorie

Cuisines

Italian

Diet

Anti-Inflammatory Diet

Meal Type

Breakfast

Lunch

Snack

Dinner

Course

Drinks

Salads

Snacks

Sauces & Dressings

Cultural

Chinese New Year

Diwali

Ramadan

Christmas

Easter

Halloween

Cost

\$10 to \$20

Difficulty Level

Medium

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