

Salmon with Garlic, Lemon, and Dill

Ingredients

2 lb Salmon Fillet
1 1/2 T Unsalted Butter
2 t Olive Oil
2 clv Garlic (minced)
1 Lemon (sliced thinly)
8 Dill Sprigs (chopped)
0 ds Salt
0 ds Ground Black Pepper

Instructions

- 1.Preheat the oven to 450 degrees. Line a baking sheet with foil then coat it with cooking spray.
- 2.Combine the butter, olive oil, and garlic together then spread evenly over the top of the fish. Season with salt and pepper, to taste. Sprinkle freshly chopped dill all over followed by a layer of lemon slices. Place skin side down on the prepared baking sheet.
- 3.Place into the oven and bake for 15 minutes or until the salmon flakes easily with a fork. Remove from the oven and serve with additional slices of lemon if desired. Serve immediately.