

Lemon Dill Salmon

Ingredients

- 1/2 c Unsalted Butter (melted)
- 1 Lemon (zested and juiced)
- 3 clv Garlic (minced)
- 1 T Dried Dill
- 0 ds Salt
- 0 ds Ground Black Pepper
- 0 ds Garlic Powder
- 2 lb Salmon
- 2 T Dill (chopped)

Instructions

- 1.Preheat oven to 375 degrees F. Line a baking sheet with foil.
- 2.In a small bowl, whisk together butter, lemon juice, lemon zest, garlic, dried dill, salt, pepper, and garlic powder.
- 3.Place salmon onto prepared baking sheet and fold up all 4 sides of the foil. Spoon the butter mixture over the salmon. Fold the sides of the foil over the salmon, covering completely and sealing the packet closed.
- 4.Place into oven and bake until cooked through, about 15-20 minutes. Serve immediately, garnished with fresh dill.