

Seafood Charlie Recipe

Lemon Garlic Salmon

A Seafood Charlie Recipe

Servings: 4 PrepTime: 10 min CookTime: 20 min

Ingredients

1/2 Tbs kosher salt
1/4 Tbs lemon pepper
4 6-oz. salmon fillets
4 Tbs olive oil, divided
4 garlic cloves, minced
2 Tbs chopped fresh dill
1/3 cup fresh lemon juice

Directions

1. Preheat oven to 400°F. Lightly coat a shallow baking dish with nonstick cooking spray. Place fish, skin side down, in baking dish. Sprinkle with salt and lemon pepper; drizzle with 2 tablespoons of the oil; set aside.
2. Heat remaining 2 tablespoons oil in a medium skillet over medium-high heat. Add garlic; sauté 5 minutes or until tender. Remove from heat and stir in lemon juice. Pour over salmon.
3. Bake 15 to 20 minutes or until fish flakes easily with a fork.
4. Serve with couscous, rice or pasta!

Enjoy!