

Garlic Salmon

Oscar · 28/09/2024

**Prep Time**

35 mins

Difficult

Medium

Servings

6

Description

This garlic salmon fillet recipe is steamed in foil and cooked either in the oven or barbecue. It's also seasoned with fresh baby dill, lemon slices, fresh ground pepper, and green onions.

Ingredients

- 1 ½ pounds salmon fillet - salt and pepper to taste - 3 cloves garlic
- minced - 1 sprig fresh dill
- chopped - 5 slices lemon - 5 sprigs fresh dill weed - 2 green onions
- chopped

Instructions

1. Preheat the oven to 450 degrees F (230 degrees C). Spray two large pieces of aluminum foil with cooking spray. Place salmon fillet on top of one piece of foil. Sprinkle salmon with salt
2. pepper
3. garlic
4. and chopped dill. Arrange lemon slices on top of the fillet and place a sprig of dill on top of each slice. Sprinkle fillet with chopped scallions. Cover salmon with the second piece of foil and pinch together the foil to seal tightly. Place on a baking sheet or in a large baking dish. Bake in the preheated oven for 20 to 25 minutes until salmon flakes easily.