

Easy Baked Salmon

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INGREDIENTS:

- Salmon
- Mayo
- Smoked Salt
- Pepper
- Dill (Fresh or Dried)
- Parsley (Fresh or Dried)
- Lemon Juice Fresh, you'll garnish **with** it too

Note: I'm going to give you a cooking time but every oven is different, that is one thing I know from all of our many houses. The key watching your fish as it cooks. It will begin to brown on top and crack when you press on it. That means it is ready!



DIRECTIONS:

Prep a foil lined cookie sheet, preheat your oven to 400 degrees C/200 degrees F. Lay your salmon skin side down. Slather your fish in mayo, (you want to cover the pink), then season with salt, pepper, dill, parsley and the juice of one lemon.

Pop it in the oven for 15-20 minutes. It will start to brown and bubble on top and look flakey when you press on it. Garnish with a lemon twist. Would be great over rice too!