

Salmon Oven Roasted



PREP TIME:
10 MINUTES

COOK TIME:
12-15 MINUTES

TOTAL TIME:
25 MINUTES

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Recipe type: Gluten Free / Dairy Free

Yield: 4-6 Servings

Ingredients:

- 2 lbs. Wild Caught Salmon Sliced into 4-6 Serving Filets
- 1 TBSP Olive Oil or Olive Oil Sprayer
- 1/2 teaspoon Himalayan Sea Salt
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon Dried Organic Basil
- 1/2 Lemon Sliced into Thin Rounds (5-6 Slices)
- 1/2 Lemon (Squeezed Fresh)

Instructions:

1. Preheat oven to 450 degrees.
2. Spray bottom of a stone roasting pan with olive oil.
3. Place salmon filets into stone pan – allowing about 1/4-1/2 an inch in between filets.
4. Lightly drizzle the lemon juice evenly over each filet.
5. Evenly sprinkle salt, garlic powder, onion powder, and dried basil over salmon.
6. Place lemon rounds on each piece of salmon filet.
7. Roast in oven for 12-15 minutes based on your desired level.
8. **Side Suggestions:** Roasted Broccoli / Brussel Sprouts / Roasted Cauliflower / Mashed Parsnips / Quinoa / Sweet Potato / Leafy Green Salad

***Try and use all organic ingredients if possible.**