

## Salmon With Lemon & Dill



**PREP TIME 10 Min**  
**COOK TIME 25 Min**  
**READY IN 35 Min**  
**SERVINGS - 4**

### **INGREDIENTS**

- \* 1 pound salmon fillets
- \* 1/4 cup butter, melted
- \* 5 tablespoons lemon juice
- \* 1 tablespoon dried dill weed
- \* 1/4 teaspoon garlic powder
- \* sea salt to taste
- \* freshly ground black pepper to taste

### **DIRECTIONS**

1. Preheat oven to 350 degrees F (175 degrees C). Lightly grease a medium baking dish.
2. Place salmon in the baking dish. Mix the butter and lemon juice in a small bowl, and drizzle over the salmon. Season with dill, garlic powder, sea salt, and pepper.
3. Bake 25 minutes in the preheated oven, or until salmon is easily flaked with a fork.

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