

Baked Lemon Salmon

This delicious baked lemon salmon is a flavorful and healthy main dish that is perfect for a light dinner. The salmon is seasoned with herbs and topped with fresh lemon slices, creating a refreshing and tangy flavor.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 1 lemon, sliced
- 2 tablespoons olive oil
- 1 teaspoon dried dill
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 Place the salmon fillet on a baking sheet lined with foil.
- 3 Drizzle the olive oil over the salmon and rub it in to coat both sides.
- 4 Sprinkle the dried dill, garlic powder, salt, and pepper evenly over the salmon.
- 5 Arrange the lemon slices on top of the salmon.
- 6 Bake in the preheated oven for 12-15 minutes, or until the salmon is cooked through and flakes easily with a fork.
- 7 Serve hot and enjoy!