

Butter-roasted Salmon

A super-simple dish full of flavour that requires only the minimum of effort. Butter, combined with the delicate flavour of salmon, makes this the perfect meal for a busy evening.



Main Dish

15 min

Total time

Easy

Difficulty

280

kcal / serving

Ingredients

- 100g skin-on salmon, 2tbsp butter (salted or unsalted), salt and pepper (to taste), fresh dill (to garnish).

Steps

- 1 Preheat your oven to 180°C.
- 2 Spread the butter onto a large piece of foil and place the salmon on top.
- 3 Sprinkle with pepper and salt to taste.
- 4 Wrap the salmon in the foil and bake for 15 minutes, or until it flakes easily with a fork.
- 5 Sprinkle with fresh dill, then serve with your favourite side dish.