

Garlic & Lemon Grilled Salmon

A simple and delicious dish, perfect for all salmon lovers. The combination of garlic and lemon intensifies the taste of the fish.



Main Dish

15 min

Total time

Easy

Difficulty

222

kcal / serving

Ingredients

- 1 salmon fillet (3-4 ounces)
- 2 cloves minced garlic
- 1 tablespoon fresh squeezed lemon juice
- 1 teaspoons olive oil
- Salt and pepper to taste

Steps

- 1 Preheat BBQ to medium-high heat
- 2 Place salmon on grill atop a sheet of tin foil
- 3 In small bowl, combine garlic, lemon juice, and olive oil. Create paste
- 4 Spread paste evenly over top of salmon
- 5 Season with salt and pepper
- 6 Close grill and let salmon cook for 4-5 minutes or until cooked through
- 7 Serve and enjoy!