

Grilled Lemon-Garlic Salmon with Fresh Herbs

Savor the flavors of perfectly grilled salmon fillets marinated in a zesty lemon-garlic mix, complemented by fresh herbs. This dish is not only delicious but also simple enough for any home cook to master.


45 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 fresh salmon fillet (6 oz)
- 1 tablespoon olive oil
- 1 tablespoon lemon juice
- 1 clove garlic, minced
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/4 teaspoon paprika
- 1 tablespoon fresh dill or parsley, chopped

Steps

- 1 In a small bowl, whisk together olive oil, lemon juice, minced garlic, salt, black pepper, and paprika to create the marinade.
- 2 Place the salmon fillet in a shallow dish or resealable plastic bag and pour the marinade over it, ensuring the fillet is well coated. Marinate for at least 30 minutes in the refrigerator.
- 3 Preheat your grill to medium-high heat.
- 4 Remove the salmon from the marinade and let any excess drip off. Discard the leftover marinade.
- 5 Place the salmon skin-side down on the grill. Cook for about 4-5 minutes without moving it, allowing the skin to crisp up.
- 6 Carefully flip the salmon and grill for another 3-4 minutes, or until the salmon is cooked through and flakes easily with a fork.
- 7 Remove the salmon from the grill and let it rest for a couple of minutes.
- 8 Garnish with fresh herbs before serving.