

KPBS DEVELOPMENT TEAM HOLIDAY RECIPES

Ridiculously Delicious Lemon Garlic Salmon Easy Tray Bake

By Brenda Jones

*Based on similar recipe from Nagi Maehashi

Ingredients

- 4 x 6 oz salmon fillets

Marinade:

- Zest of 1 lemon
- 1 tbsp lemon juice
- 2 tbsp olive oil
- 1 tbsp dijon mustard
- 2+ garlic cloves; must be grated!
- 1/2 tbsp salt
- 1/4 tbsp black pepper

Veggies (Optional)

- Asparagus or Broccolini
- Pint of cherry tomatoes
- 2 tbsp olive oil
- 1/4 tsp each salt and pepper

Directions

1. Mix the marinade ingredients together, slather onto top and sides of salmon. Marinate for max 1 hour but if you're short on time just go for the next step
2. Preheat oven grill to high, about 450°-525°F or whatever your grill is
3. Toss veggies with oil, salt, and pepper. Spread out on a large tray and make space for the salmon. Place salmon on the tray and spray surface of salmon with oil.
4. Cook for about 10 minutes or until internal temp is 122°F for rare or 140°F for medium
5. Serve with grated parmesan over the veggies and chopped parsley and a squeeze of lemon over salmon. Bon appetit!

kpbs™