Lemon Pepper Salmon

INGREDIENTS

pound salmon fillet, skin removed
tablespoon freshly grated lemon zest
tablespoon salt
tablespoon cracked black pepper
tablespoon Land O'Lakes Butter with Olive Oil & Sea Salt
tablespoon fresh lemon juice

DIRECTIONS

1. Heat oven to 400°F. Line rimmed baking pan with aluminum foil.

2. Place salmon into prepared pan. Sprinkle with lemon zest, salt and pepper. Divide butter evenly on top of salmon. Pour lemon juice over top.

serving size: 4

3. Bake uncovered, 12-15 minutes or until salmon flakes easily with fork. Serve with lemon wedges and fresh parsley sprigs, if desired.

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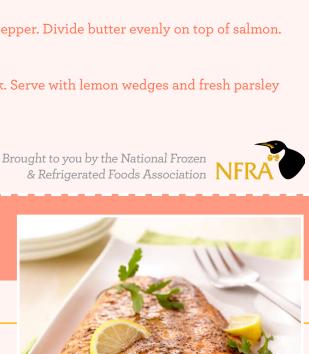
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Recipe courtesy of Land O'Lakes



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