

Lemon Pepper Salmon

INGREDIENTS

serving size: 4

- 1 pound salmon fillet, skin removed
- 1 tablespoon freshly grated lemon zest
- 1/4 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 1 tablespoon Land O'Lakes Butter with Olive Oil & Sea Salt
- 1 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.
3. Bake uncovered, 12-15 minutes or until salmon flakes easily with fork. Serve with lemon wedges and fresh parsley sprigs, if desired.



Recipe courtesy of Land O'Lakes

For more recipes, visit EasyHomeMeals.com!

Brought to you by the National Frozen
& Refrigerated Foods Association



Lemon Pepper Salmon

INGREDIENTS

serving size: 4

- 1 pound salmon fillet, skin removed
- 1 tablespoon freshly grated lemon zest
- 1/4 teaspoon salt
- 1/4 teaspoon cracked black pepper
- 1 tablespoon Land O'Lakes Butter with Olive Oil & Sea Salt
- 1 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.
3. Bake uncovered, 12-15 minutes or until salmon flakes easily with fork. Serve with lemon wedges and fresh parsley sprigs, if desired.



Recipe courtesy of Land O'Lakes

For more recipes, visit EasyHomeMeals.com!

Brought to you by the National Frozen
& Refrigerated Foods Association

