

30 Minute Dill-Baked Salmon



4 salmon fillets (each 6 oz)
½ tsp sea salt
¼ tsp fresh ground pepper
2 tbsp lemon juice
1 tbsp chopped fresh dill
4 lemon slices
3 chopped shallots
1 chopped garlic clove
2 tbsp olive oil
fresh spinach
2 cups lightly packed basil
¼ cup broth or stock

- Place salmon fillets on baking pan.
- Mix salt and pepper; sprinkle half over fish with lemon juice and chopped fresh dill.
- Top with lemon slices.
- Bake at 350°F for 15 minutes.
- Saute shallots and chopped garlic clove in olive oil for 6 minutes (do not bring oil to steam point).
- Add fresh spinach and basil and cook for 8 minutes.
- Add remaining salt mixture and broth or stock.
- Boil for 4 minutes.
- Serve salmon on greens.