

Quick & Easy Sockeye Salmon

Ingredients

1 lb sockeye salmon
3 tbsp cilantro, chopped
3 garlic cloves
1 tbsp mustard
1/4 tsp sea salt
1/4 tsp black pepper
2 tbsp olive oil
2 tsp garlic powder
2 tbsp fresh squeezed lemon juice

Directions

Preheat oven to 450. Line baking sheet with foil. Lightly grease foil to prevent sticking.

Chop 3 tbsp cilantro. Peel and mince 3 garlic cloves.

In a small bowl, mix together chopped cilantro, garlic, 1 tbsp mustard, 1/4 tsp sea salt, 1/4 tsp black pepper, 2 tbsp olive oil, and 2 tbsp lemon juice. Lay salmon on the baking sheet, skin side down, and spoon cilantro mustard sauce all over both sides of fish.

Bake in oven for 12-15 minutes, until cooked through.

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