

Diablo Salmon

Serves: 5



Ingredients:

5 (6 ounce) salmon fillets
Salt and pepper
1 tablespoon olive oil
3/4 cup Diablo Verde Creamy Cilantro Sauce

Directions:

- Preheat oven to 350° F.
- Place the salmon, skin side down, in a baking dish sprayed with olive oil.
- Brush the top of each fillet with olive oil, season with salt and pepper.
- Cover with foil and bake for 20-30 minutes depending on the thickness of the fillets.
- Remove from the oven and top each fillet with Diablo Verde.
- Return to the oven uncovered and bake for another 5 minutes or until the salmon is cooked through and flakes easily with a fork.
- Enjoy!

Photo by [Sari M Bailey](#)

[Diablo Salmon Video Recipe](#)

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