

## MORTON & BASSETT SPICES®

### *Chimichurri Roasted Salmon*



- 1 large salmon filet
- Lemon & lime slices
- 2 tablespoons Morton & Bassett Chimichurri
- 1½ teaspoons Morton & Bassett Garlic Powder
- 1½ teaspoons Morton & Bassett Red Chili Flakes
- 1½ teaspoon Morton & Bassett Chives
- Salt & pepper to taste

#### FOR MARINADE

- ¼ cup olive oil
- 1 tablespoon honey
- Zest of 1 lemon & 1 lime
- Juice from ½ lemon & 1 full lime

Preheat oven to 425 F. Remove pin bones from salmon with tweezers and blot with a paper towel. Line tin foil on a roasting pan, then gently lay salmon filet on the foil skin side down. Season with a little salt and pepper, then set aside.

In a small mixing bowl, stir together all of the ingredients for the marinade. Liberally coat the salmon with the mixture. Add the lemon & lime slices on top of the salmon. Bake the salmon for 5-7 minutes per half inch of thickness. 5 minutes will be more rare, and 7 minutes should be fully cooked through. Serve with oven roasted broccolini.



[mortonbassett.com](http://mortonbassett.com)

