

MORTON & BASSETT SPICES®

Lemon & Dill Salmon



- 2 lb skin on salmon filet
- 1 teaspoon Morton & Bassett Dill Weed
- 1 lemon
- ½ teaspoon salt
- ½ teaspoon Morton & Bassett Ground Black Pepper

Preheat the oven to 400 degrees and line a baking pan with foil.

Season the salmon with salt and pepper.

Sprinkle Dill Weed evenly over the filet and cut half the lemon into thin slices and place over the top.

Cook salmon for 20-25 minutes based on the thickness of your filet.

Transfer to a platter and serve with additional lemon wedges.



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