Ingredients

Salmon fillet Room temperature butter 4-5 minced garlic cloves Salt Black pepper Minced parsley Lemon slices



Instructions

Lightly spray baking tray with nonstick spray.

Place salmon fillet on a tray and arrange veggies on the side. Mix with a fork, room-temperature butter, minced garlic cloves, salt, black pepper, and minced parsley and place on top of salmon and veggies.

*Don't underseason because fish likes salt.

Place a few lemon slices for taste and a pretty look.

Bake 450F for 15 minutes, then broil for 2-3 minutes.

Squeeze more lemon juice before serving.

Enjoy.

Nellie Khanjyan, Food Services Manager