

# Lemon Dill Salmon

Recipe By *Nechama Norman*



Cooking and Prep:  25  
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Serves:  6

No Allergens

**Preference:** Parve

**Difficulty:** Easy

**Occasion:** Shabbat,

Passover, Shavuot, Nine Days

**Diet:** Gluten Free, Low Carb,  
Pescetarian, Paleo, No Refined

Sugar, Keto

**Source:** Whisk by Ami  
Magazine

I'm tired of all the salmon made with typical sweet and store-bought sauces (teriyaki sauce, duck sauce, etc.). I was inspired to get away from that. This one is simple, fresh, low fat, easy, and pretty too! I eliminated the olive oil that I used to use when preparing this salmon because it tastes just as good without it. It's a perfect light main dish or appetizer for your Yom Tov table.

## Ingredients (6)

### Main ingredients

- 6 fillets salmon (about 2 pounds)
- juice of 1 lemon plus 2 lemons, thinly sliced
- 1/4 teaspoon salt

- 1/4 teaspoon pepper
  - 1 bulb garlic, peeled and crushed
  - 3/4 cup fresh dill, chopped
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## Start Cooking

### For the Salmon

1. Preheat oven to 375°F. Place salmon in a baking pan.
2. Pour lemon juice over salmon. Season with salt and pepper. Tuck half of the lemon slices under the fillets.
3. In a small bowl, combine garlic and dill to form a paste. Spread paste over the fish. Top with remaining lemon slices.
4. Cover pan and bake for 18 minutes, or until fish flakes easily with a fork.

#### Note:

Sometimes the acid from the lemons can cause the dill to give color to the garlic. If you are nervous about that, wait to use the lemon slices until after the fish has baked, as a garnish.