

Caper and Peppercorn Salmon

Recipe By Dorit Teichman



Cooking and Prep:  25
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Serves:  4

No Allergens

Preference: Parve

Super-simple and gourmet. You're welcome!

Difficulty: Easy

Occasion: Rosh Hashanah

Diet: Pescetarian, Gluten

Free, Low Carb, No Refined

Sugar, Paleo, Keto

Source: Whisk by Ami

Magazine

Ingredients (6)

Main ingredients

- 4 (6-ounce) salmon fillets
- 4 teaspoons **Gefen Olive Oil**, divided
- 1/4 cup ground black pepper (or ground **Gefen Peppercorn Blend**)
- 1 teaspoon capers, finely chopped

1/2 teaspoon lemon zest plus 1 tablespoon fresh lemon juice

1/4 teaspoon salt, or to taste

Start Cooking

Prepare the Salmon

1. Preheat oven to 350 degrees Fahrenheit.
2. Brush one side of salmon fillets with one teaspoon olive oil. Spread black pepper on a plate.
3. Place remaining three teaspoons olive oil into a small bowl. Add capers, lemon zest, lemon juice and salt, and mix well.
4. Press salmon fillet, oiled-side down, into black pepper. Place onto baking sheet, peppered-side up. Repeat process with the other fillets.
5. Spread caper mixture over salmon. Cook for 20 minutes, or until fish flakes easily.
6. Garnish with fresh lemon and serve with salad, rice or pasta. Salmon tastes great served fresh out of the oven or at room temperature.