



Lemon Pepper Salmon

Serves 4

Ingredients

- 1 1/2 pounds salmon fillets
- 1 small lemon
- 1/4 cup olive oil
- 2 cloves garlic, pressed
- 1 teaspoon dried oregano
- 1 teaspoon coarse sea salt
- 1/2 teaspoon fresh cracked black pepper

Directions:

Zest the lemon, then cut it in half and juice it.

Mix the lemon juice, lemon zest, olive oil, pressed garlic, oregano, salt, and pepper in a large bowl.

Add the salmon fillets to the bowl and coat well in the marinade. Cover the bowl and refrigerate 15 minutes while the broiler preheats.

Line a rimmed baking sheet with foil and place the salmon skin side down.

Place baking sheet 4-6 inches away from the broiler and cook about 8 minutes.

Remove from baking sheet and tent with foil for about 5 minutes before serving. Serve alongside some sauteed veggies or brown rice.