



Roasted Salmon with Lemon Dill Sauce

Serves 6

Ingredients

- 1 1/2 pounds salmon fillet, skin removed, cut into 6-ounce portions if desired
- 1 tablespoon, plus 2 teaspoons freshly squeezed lemon juice
- Pinch sea salt
- Freshly ground black pepper
- 6 ounces plain yogurt (Greek-style yogurt works well)
- 1/8 cup chopped fresh dill
- 1 large clove garlic, finely chopped

Directions

Preheat the oven to 425° F. Lightly oil a roasting pan, or line a heavy baking sheet with foil. Add the salmon to the prepared pan, and season with the tablespoon of lemon juice, pinch of sea salt, and freshly ground black pepper.

Roast the salmon in the preheated oven just until it is opaque in the center, about 10 to 15 minutes depending upon the thickness of the fish.

While the salmon is roasting, make the sauce: Whisk together the yogurt, 2 teaspoons of lemon juice, dill, and garlic. Serve with the salmon.