

Baked Salmon



Ingredients:

- 4 salmon fillets, 6 ounces each
- 4 cloves garlic, minced
- 2 t basil, dried
- 12 T olive oil
- 2 t ground black pepper
- 2 t salt
- 2 T paprika
- 2 T lemon juice
- 2 T parsley, chopped

Instructions:

1. **Prepare marinade:** mix garlic, olive oil, basil, pepper, salt, parsley, paprika and lemon juice in a medium bowl.
2. Place salmon fillets in glass baking dish and pour marinade over them.
3. Marinate for about 2 hours in refrigerator. Turn every half hour.
4. Place salmon fillets in aluminum foil, saturate with the marinade and seal them.
5. Place in baking dish and bake for 35-45 minutes at 375 °F.

Makes 4 servings.



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