



SIMPLE SALMON

2 servings.

This salmon recipe is simple, delicious, and good at room temperature.

INGREDIENTS

- 2 center cut skinless salmon fillets, 6 ounces each

MARINADE

- 1 tablespoon extra-virgin olive oil
- 1½ tablespoons lemon juice
- 1½ tablespoons honey mustard
- ½ teaspoon kosher salt
- Freshly ground black pepper

PREPARATION

1. Pat fish dry with paper towels and season lightly with salt and pepper.
2. In a small bowl combine olive oil, lemon juice, mustard, salt, and pepper.
3. Place the fish in a Ziploc bag, pour the marinade over the fish and coat well. Refrigerate for a few hours. Before broiling, bring the fish back to room temperature.
4. PREHEAT THE BROILER
5. To save clean up time, I line the top of the broiler pan with heavy foil. Then I make a shallow basket with another piece of heavy foil, crimping the corners so that the juices do not spill out.
6. Place the fish with the marinade on the foil.
7. Broil as close to the heat source as you can for 7 minutes without turning.