

Easiest Baked Salmon

Servings: 4

Prep time: 10 minutes

Cook time: 15 minutes

Ingredients:

- 4 salmon fillets (about 4 ounces each) or whole salmon fillet
- 2 tablespoons butter, melted
- 1 lemon, cut into thin slices
- Salt and freshly ground black pepper to taste

Directions:

Step 1

Preheat oven: Preheat oven to 400°F (200°C).

Step 2

Prepare salmon: Place salmon fillets in a baking dish.

Step 3

Season: Season salmon fillets with salt and pepper to taste.

Step 4

Add butter and lemon: Top each fillet with a pat of butter and a slice of lemon.

Step 5

Bake: Bake in preheated oven for 12-15 minutes, or until salmon is cooked through and flakes easily with a fork.

Step 6

Serve: Remove from oven and let rest for 5 minutes before serving.

Tips and Variations

- **For extra flavor:** Add a sprig of fresh dill or thyme to the top of each fillet before baking.
- **Spice it up:** Sprinkle with a pinch of red pepper flakes for some heat.
- **Skin-on salmon:** If using skin-on salmon, place the skin-side down in the baking dish.
- **Broil:** For a crispier top, broil the salmon for 1-2 minutes after baking.