



Garlic & Herb- Roasted Salmon

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 13 minutes

Total Time: 23 minutes

Ingredients

- 2 tbsp extra-virgin olive oil
- 2 cloves of garlic, minced
- 1/8 tsp cayenne
- 1 tsp lemon juice
- 1/4 cup chopped fresh parsley, more for garnish
- Kosher salt
- 1 salmon fillet (2 pounds), skin on
- Large bunch of cherry tomatoes on the vine
- 1 lemon, sliced into 1/4-inch wheels
- Flaky sea salt

Instructions

Preheat oven to 450° F.

In a small mixing bowl, combine olive oil, garlic, cayenne, lemon juice, parsley and 1/2 teaspoon salt. Line a sheet pan with parchment paper. Place salmon fillet skin side down in the center. Season fish with 1/2 teaspoon salt. Arrange tomatoes and slices of lemon around the salmon and drizzle with the garlic and herb mixture.

Roast in oven for 8 minutes at 450°F until salmon is just cooked through. Increase temperature and broil for 5 minutes or until tomatoes are just blistered and lemons have a slight char.

Arrange on a large platter and garnish with chopped parsley and a sprinkle of sea salt. Serve immediately.

Recipe by Judy Kim