

Baked Salmon Lemon and parsley

烤三文魚檸檬和歐芹

Total Time :Prep/Total Time: 30 min 4 servings

Ingredients

- 3 tablespoons lemon juice
- 3 tablespoon agave
- 1/2 teaspoon salt
- 1/4 teaspoon paprika
- 1 clove finely chop garlic
- 1/4 teaspoon lemon-pepper seasoning
- 4 Salmon (6 ounces each)
- 2 tablespoons minced fresh parsley
- 8 thin sliced lemon

Directions

- Preheat oven to 400°.
- In a mixing bowl, mix all ingredients to Marinated Salmon
- Place in a 13x9-in. baking dish coated with cooking spray. Drizzle with remaining lemon juice mixture. Bake 12-15 minutes or until fish just begins to flake easily with a fork. Served Hot.

配料:

- 3 湯匙檸檬汁
- 3 湯匙龍舌蘭
- 1/2 茶匙鹽
- 1/4 茶匙辣椒粉
- 1 瓣大蒜切碎
- 1/4 茶匙檸檬胡椒粉調味料
- 4 條鮭魚（每條 6 盎司）
- 2 湯匙切碎的新鮮歐芹
- 8 片檸檬切成薄片

烹飪方法

- 將烤箱預熱至 400°。
- 在攪拌碗中，將所有成分混合到醃三文魚中
- 放入 13x9 英寸。烤盤上塗有烹飪噴霧劑。淋上剩餘的檸檬汁混合物。烘烤 12 至 15 分鐘，或者直到魚開始用叉子輕鬆剝落為止。