

RECIPE CARD

RECIPE NAME

Oven-Roasted Salmon

ABOUT THIS RECIPE

This simple recipe will give you great results.

INGREDIENTS

- 1/2 pound salmon fillet
- Salt
- Pepper
- Olive Oil
- Sauce Verte

PROCEDURE

1. Preheat your oven to 350 degrees
2. Coat the salmon with olive oil and season with salt and pepper.
3. Place your fillet in a pan and saute it on medium heat for 4-5 minutes.
4. Finish cooking the fillet in the oven for 8 minutes
5. Place it on plate and serve it with sauce verte.
6. Enjoy!

