



## Lemon Garlic Salmon

### Ingredients:

2 lbs. Salmon fillet	4 Garlic Cloves	2 Lemons
4 tsps. softened Butter	¼ - ½ tsp. Garlic Powder	2 tsp. Oregano
Extra Virgin Olive Oil	1 Onion, sliced	Sea Salt to taste
Black Pepper to taste	¼ tsp. crushed Maggie Chicken Bouillon Cube	

### Directions:

1. Using about a 2 lb. fresh fillet of salmon is best for this recipe. Cut it into 4 pieces (about half a pound each). Ensure that the salmon is free from scales on the skin side and if it was rinsed off, pat it dry. Lay the salmon on a foil lined baking sheet. Make sure the foil is large and wide enough to be able to incase all the salmon in a packet. You can also wrap them up individually as another option.
2. Prepare and set these other ingredients aside: 4 tsps. of softened butter, ¼ - ½ tsp. of garlic powder, 2 tsp. of oregano, and finely crush 4 garlic cloves. Take 1 Maggie chicken bouillon cube and crush it until it be fine and crumbly. (\*Note: Maggie comes in 2 forms - a hard, crumbly version and a soft, dissolvable version. In a lot of my other recipes, I've been using the dissolvable version which required me to dissolve it in a little bit of liquid before using it since it was too pasty for me to sprinkle it. For this salmon recipe, it is a must to use the hard, crumbly version!) Once the Maggie has been crumbled, remove ¼ tsp. and set it aside. You can save the remaining Maggie for other recipes. Juice 1 lemon and reserve about 2 – 3 tsps. of the juice.
3. Slice the 2<sup>nd</sup> lemon into thin slices. For the 4 pieces of salmon, you will need about 8 (2 slices each). After slicing each lemon, take each slice and cut halfway through each lemon. Set lemons aside.
4. Combine the crushed garlic cloves, lemon juice, and softened butter. Mix contents well with a spoon.
5. Using a basting brush, brush the lemon/garlic/butter mixture onto all sides of the salmon. Follow by drizzling a little olive oil on it as well.
6. Sprinkle on the remaining spices evenly: oregano, crushed Maggie, and garlic powder. Follow by sprinkling freshly ground black pepper and ground sea salt sparingly.
7. Add lemon slices (2 per piece) as well as onion slices.
8. Wrap foil around edges to enclose the salmon as if making a steam packet. As mentioned before, you can also wrap the pieces individually if desired. Place in a 350 degrees preheated oven and bake for about 20 minutes.
9. Remove from oven and open foil packet. Fish is done when it reaches internal temperature of 140 degrees. It should be close to it after 20 minutes. Return fish to oven on high broil to crisp up the top and slightly develop a darker color for about 5 minutes. Watch it closely! It will usually hit the internal 140 degrees after broiling. Take care not to overcook the salmon to keep it from drying out on the inside.
10. The salmon is now ready to be enjoyed. Options to serve you salmon include a side of white rice and your choice of vegetables.