

## HERBALICIOUS SALMON

Chinook, Coho, Sockeye, this recipe works with any salmon variety, so just choose your favorite. Makes 4 to 6 servings.

### Ingredients:

2 pound Salmon Filet

1 lemon

1/3 C olive oil

1/2 C fresh dill, chopped

1/3 C fresh flat leaf parsley, chopped

6 green onions, chopped

1/3 C dry white wine

Salt and pepper

Preheat oven to 425°. Rinse and lay fish in a roasting dish, season with salt and pepper.

Zest one lemon into a bowl. Add the juice of the lemon and olive oil, and whisk to combine. Pour this mixture over the salmon.

Toss together the herbs and onions, and sprinkle over filet. Pour white wine over the whole fish.

Place uncovered in oven for 10 to 15 minutes, depending on the thickness of your filet. You can tell it's nearly done when you put a knife into the thickest part of the fish, and it's almost opaque to the center.

Remove from the oven, cover with foil and let rest for a few minutes.

Garnish with lemon wedges and serve. Enjoy!!