

# LIME DILLED SALMON

Source: Above & Beyond Parsley

Prepared by: Natalie O'Dell-Crocker

Serves 4

4 (6-8 ounce) pounds salmon fillets  
Chopped scallion tops, to garnish  
Lime wedges, to garnish

Sauce:

¼ cup chopped fresh dill  
3 tablespoons chopped scallions  
3 tablespoons fresh lime juice  
1 tablespoon hot honey mustard  
½ teaspoon salt  
¼ teaspoon freshly ground black pepper  
2-4 tablespoons olive oil

Rinse fillets and pat dry. Place in a single layer in a greased baking dish.

For sauce: In a blender or food processor, combine dill, scallions, lime juice, mustard, salt, pepper and oil. (For a chunkier sauce, process liquid ingredients first, then add chopped scallions and dill).

Cover fish with sauce and bake uncovered at 375 degrees for 15 to 25 minutes or until just opaque.

Garnish with scallion tops, lime wedges, or both.

Natalie's Notes:

"I really liked this recipe. It was super easy. Next time I would add half the dill that it calls for."

