Baked Salmon with Coarse Sea Salt  
*Salmon is always welcome at the table. It requires just a few ingredients to make its rich flavor sing out!*

Prep. time: 10 minutes      Cooking time: 10-12 minutes  
Serves: 2

Source: America's Favorite Food Associations

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| **Ingredients** | |
| 2 pieces salmon fillet |  |
| 1 tablespoon olive oil |  |
| 2 teaspoons coarse salt |  |
| 3 to 4 lemon slices, , optional |  |
| Chopped fresh herbs, , such as rosemary, thyme or parsley, optional |  |

**Directions**

Preheat the oven to 375°F. Rinse the fish under cold  
water and pat dry with paper towels.   
  
Pour the olive oil into a shallow baking dish and add the fillets, turning to coat evenly with oil. Sprinkle the sea salt over the salmon and bake for 10 to 12 minutes, or until just opaque in the center.  
  
Serve garnished with lemon and herbs, if desired.