

# BROILED ROSEMARY SALMON



## SERVING SIZE

2



## INGREDIENTS

ITEM	QUANTITY
Pieces of Salmon	24 Oz. or 4
Olive Oil Spray	
Fresh Lemon Juice	2 Tsp.
Fresh, Chopped Rosemary	2 Tsp.
Garlic Cloves, Minced	2
Salt and Fresh Pepper	To Taste



## PREPARATION

- Preheat the broiler in your oven to high and lightly spray with olive oil.
- Pat the salmon fillets dry using paper towels. Place them on a lined broiler pan, skin-side down.
- In a small bowl, combine the fresh lemon juice, chopped rosemary, minced garlic, salt, and pepper.
- Evenly spread the rosemary and garlic mixture over the top of each salmon fillet.
- Place the baking sheet with the salmon under the broiler. Cook for about 8-10 minutes, depending on the thickness of the fillets.
- Ensure the salmon is cooked through and easily flakes with a fork. Avoid overcooking it, as salmon tends to dry out quickly.
- Once done, remove the salmon from the broiler.
- Serve your flavorful broiled rosemary salmon hot, garnished with extra chopped or lemon wedges, if desired.
- Enjoy!