

# CILANTRO SALMON



## SERVING SIZE

4



## INGREDIENTS

| ITEM                           | QUANTITY | ITEM                   | QUANTITY |
|--------------------------------|----------|------------------------|----------|
| Salmon Fillets                 | 4        | Garlic Cloves, Pressed | 3        |
| Salt                           | ½ Tsp.   | Olive Oil              | 2 Tbsp.  |
| Black Pepper                   | ¼ Tsp.   | Soy Sauce              | 1 Tbsp.  |
| Fresh Cilantro, Finely Chopped | ¼ Cup    |                        |          |



## PREPARATION

- Preheat your oven to 400°F (200°C).
- Rinse the salmon fillets and pat them dry with paper towels. Season both sides of the salmon fillets with salt and black pepper.
- In a small bowl, combine the finely chopped cilantro and pressed garlic cloves. Add the olive oil and soy sauce and stir well to marinate.
- Place the salmon fillets in a shallow dish and pour the cilantro garlic marinade over the salmon, ensuring that all fillets are well-coated.
- Let the salmon marinate for about 15-20 minutes at room temperature.
- Arrange the marinated salmon fillets on a baking sheet lined with parchment paper or lightly greased foil.
- Bake in the preheated oven for 12-15 minutes or until the salmon flakes easily with a fork.
- Serve the cilantro salmon hot and Enjoy!