

Recipe of the Month

Lemon Almond Salmon Filets

by Amy Hunter Dec 20, 2018 | Blog

Recipe

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Serves 2

Ingredients:

2 salmon filets

1 tablespoon Ava Jane's Kitchen Avocado Oil

1 teaspoon AJK Citrus Salt & Pepper spice blend

1/4 cup finely chopped almonds

Juice and zest of 1 lemon

1 tablespoon fresh chopped parsley

Directions:

Preheat oven to 400 degrees F.

Put the salmon filets on a baking sheet and brush with the oil. Season with the Citrus Salt & Pepper. Mix the almonds, lemon zest, and parsley in a small bowl and sprinkle over the fish, pressing lightly to get the almonds to stick.

Bake for 10-15 minutes, until salmon flakes easily with a fork and is cooked to your liking. Drizzle with the lemon juice before serving.