

Honey Garlic Butter Baked Salmon

Ingredients

4 boneless salmon fillets
2 tbsp unsalted butter melted 2 cloves minced garlic
* 2 tbsp honey
1/2 tsp dried parsley (or 2 tsp fresh parsley, finely chopped)
1/4 tsp salt
1/4 tsp pepper
pinch of paprika
1 lemon sliced into half-moons

Instructions

Preheat the oven to 400F. Line a baking tray with foil or a silicone mat.
Place the salmon fillets, skin-side-down on the baking tray.

In a small bowl, mix together the melted butter, garlic, honey, parsley, salt, pepper, and paprika.

Pour the mixture over the salmon fillets (don't worry about any of the sauce pooling on the tray).

Arrange the lemon wedges on and around the salmon.

Place in the oven and bake for 8 minutes.

Open the oven and baste the salmon with any of the sauce that has pooled on the tray. Bake for a further 4-7 minutes until the salmon is tender.