

Garlic Basil Salmon

With olive oil



2 servings ⌚ 25-30 minutes

INGREDIENTS

- 1 fillet of fresh salmon (any size, if it is larger you will have leftovers)
- 5 to 10 leaves of fresh basil
- 2 to 3 large cloves garlic
- olive oil
- pinch of salt

DIRECTIONS

1. Preheat oven to 425 F
2. Place salmon in a baking dish and wash hands thoroughly after handling.
3. Chop the basil.
4. Crush and chop the garlic finely.
5. Add pinch of salt into the chopped garlic.
6. Coat the salmon in a thin layer of olive oil using a brush or hands.
7. Sprinkle the basil and garlic over the salmon.
8. Bake for 15-20 minutes to proper internal temperature.