



Spicy Lime-Baked Salmon

Let's begin by gathering our ingredients for Spicy Lime-Baked Salmon:

Ingredients:

1 salmon fillet
2 tbsp olive oil
1 lime, zest and juice
2 garlic cloves, minced
1 jalapeño, grated
Salt and pepper

Whisk the oil, lime zest, and garlic together. Grate the jalapeño and smell for spiciness. If it is very spicy add only half the grated pepper. Otherwise add it all to the oil mixture.

Preheat the oven to 400° F. Line a large rimmed baking sheet with parchment paper and lay the salmon fillet on it. Pat dry with a paper towel. Pour the mixture over the salmon fillet and salt the pepper liberally.

Bake for 10-14 minutes, until just cooked through, but not dry. Squeeze lime juice over the top and serve warm.

Plate to serve. Enjoy!