



Salmon Fillet with an Herbed Sauce

1- 1 1/2 lb. Salmon fillet *

1 scallion, thinly sliced *

1 lemon, thinly sliced *

½ cup of herbed mayonnaise *Preheat oven to 350.

Rinse salmon.

Place scallions and lemon slices on a piece of foil (foil needs to be big enough to wrap around the fillet of salmon.).

Place salmon skin side up on top of scallions and lemon.

Season skin with salt and pepper.

Loosely wrap foil around fish and place in the oven for 20 minutes.

Let fish cool slightly for 10 minutes.

Then remove the skin and discard the lemon and scallions.

Before serving warm your herbed mayo and serve separately on the side.