

The Best Baked Salmon Recipe: Juicy, Flaky, and Packed with Flavor

The Ultimate Baked Salmon Recipe: Juicy, Flaky, and Bursting with Flavor



OVEN
400°F

TIME
10 min

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SAVE
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INGREDIENTS

- 4 salmon fillets (about 6 oz each)
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 lemon, sliced
- 1 tablespoon fresh dill, chopped
- Salt and pepper to taste

DIRECTIONS

1. Preheat your oven to 400°F (200°C).
2. In a small bowl, mix the olive oil, minced garlic, dill, salt, and pepper.
3. Place the salmon fillets on a baking sheet lined with parchment paper.
4. Brush the olive oil mixture generously over each fillet.
5. Top each fillet with lemon slices.
6. Bake in the preheated oven for 15-20 minutes, or until the salmon flakes easily with a fork.

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