

# Salmon Dill & Lemon

SIMPLE RECIPE

## Ingredients

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### Base

- 4 Salmon Fillets (Can be used wild if possible)
- 4 tbsp of Tamari sauce
- A good squeeze of lemon
- 4 tbsp of olive oil
- 4 cloves of garlic chopped up
- 2 tbsp of dill leaves chopped up

## Directions

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1. Preheat the oven to gas mark 4.
2. Put the salmon in an oven-proof dish
3. Blend tamari sauce, lemon juice, olive oil and a tsp of water in a bowl, add the garlic and pour over the salmon.
4. Slice up some lemon and place over the salmon.
5. and sprinkle a little dill
6. Cover and bake for 20 to 25 minutes.
7. They can be eaten hot or cold, so maybe have leftovers for lunch.

## Notes

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Enjoyed best when shared



91

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