

Serves 2 - 4

ingredients

1 lb salmon filet 1 lemon, sliced 1 sm bunch sage 2 tsp olive oil

HERB RUB:
1 tbs garlic powder
1 tbs dried oregano
1/2 tsp salt
1 tsp pepper

directions

- 1. preheat oven to 425 degrees
- 2. cover salmon with light layer of oil
- 3. sprinkle herb rub over filet
- 4. place 10-15 sage leaves over rub
- 5. place lemon slices over sage
- 6. set filet on aluminum foil-covered cookie sheet (uncovered)
- 7. place on center rack of oven
- 8. cook 15 minutes, or until done (check progress after 10 min to keep filet from drying out)