

Lemon Almond Salmon Filets

I enjoy going to restaurants, but I often find myself thinking that I could have made something better at home, especially when it comes to dishes like this salmon filet. It's so simple, and includes only a few ingredients, but in a restaurant, it's easy to spend twenty bucks or more on a salmon filet that is not always even cooked right.

So I cook my own salmon at home, fairly often, and usually in ways that are simple in preparation, like this. A simple seasoning, a nutty breading, and lemon herby goodness, baked to perfection and served with my favorite sides. It's delicious, mouthwatering, really, but so easy, and impressive to make for guests.

The seasoning blend is the Citrus Salt & Pepper from Ava Jane's Kitchen. It's a good all purpose seasoning blend, and ramps up the flavor of your favorite without any extra effort. It pairs especially well with Ava Jane's Kitchen Avocado Oil, and really knocks this dish out of the park. The crunchy almond topping adds flavor and contrast, with a zing from lemon zest. It's better than any salmon I've had in a restaurant for a fraction of the cost.

Serve this with your favorite green vegetable. Or rice. Or mashed potatoes. Whatever your heart desires really. I'm partial to sautéed spinach or roasted broccoli, but literally anything works. You can use this same technique for white fish, swordfish, or any other hearty fish, and it will be equally delicious.

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Serves 2

Prep time: 25 minutes

Ingredients:

2 salmon filets

1 tablespoon Ava Jane's Kitchen Avocado Oil

1 teaspoon Citrus Salt & Pepper seasoning

1/4 cup finely chopped almonds

Juice and zest of 1 lemon

1 tablespoon fresh chopped parsley

Directions:

Preheat oven to 400 degrees F.

Put the salmon filets on a baking sheet and brush with the oil. Season with the Citrus Salt & Pepper. Mix the almonds, lemon zest, and parsley in a small bowl and sprinkle over the fish, pressing lightly to get the almonds to stick.

Bake for 10-15 minutes, until salmon flakes easily with a fork and is cooked to your

liking. Drizzle with the lemon juice before serving.