

Garlic Lovers Salmon

Ingredients

2 pound side of salmon, boneless and skinless

4 tablespoons olive oil

8 cloves garlic, peeled and roughly chopped

¼ cup dry white wine

2 tablespoons freshly-squeezed lemon juice, plus extra
lemon wedges for serving

Sea salt and pepper, or ¹⁷ seasoning mix from Lawry

¼ cup chopped fresh Italian parsley*

¼ cup thinly-sliced green onions



Makes about 8, 4 ounce
servings

Total Time: 25 minutes

Preparation

Heat oven to 375°F. Line a large baking dish with a large piece of parchment paper. In a small saucepan, heat olive oil and garlic over medium-high heat, cook for 1-2 minutes until fragrant. Do not fully cook the garlic. Remove from heat, stir in the white wine and lemon juice. Using a pastry brush, brush a tablespoon of the mixture on the parchment paper until it is evenly covered. Lay the salmon out on the paper. Pour the remainder of the garlic mixture on top of the salmon and brush it around until it evenly covers the

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salmon. Season the salmon evenly with pinches of salt and pepper, or 17 seasoning. Fold the sides of the parchment paper up and over the top of the salmon until it is completely enclosed, then fold the edges to form a sealed packet. Bake for 14-15 minutes, or until the salmon is almost completely cooked through. Check it a few minutes early if you have a thinner cut of salmon. Remove the salmon from the oven, carefully open and pull back the paper so that the top of the fish is completely exposed. (Be careful, lots of hot steam will be released!) Change the oven setting to broil, return the fish to the oven, and broil for 3-4 minutes, or until the top of the salmon and the garlic are slightly golden and the fish is cooked through. Be sure not to burn the garlic. Remove salmon from the oven. Sprinkle the top of the salmon evenly with parsley and green onions, and serve immediately with your favorite veggie.

-<https://www.gimmesomeoven.com/garlic-lovers-salmon/>