

Roasted Garlic Butter Salmon



Serving Size: 4 (1 salmon per person)

What You'll Need

4 salmon fillets
4 cloves of garlic, unpeeled
4 tbsps of butter
Salt, Pepper
Garlic, Chili Powder
Olive oil

What To Do

Preheat the oven to 350°F
Place garlic cloves in foil and drizzle olive oil over the cloves
Close the foil around the cloves and place in the oven for 45 minutes

Take cloves out of the oven and allow to cool

Once cool enough to touch, squeeze the cloves out of the peeling and press into a paste

In a bowl melt butter in the microwave

Once melted add the roasted garlic paste and fold the garlic and butter to combine. Set garlic butter to the side

Now set the oven heat to 400°F

Season the salmon fillet skins with salt, flip over to season the meat with salt, pepper, garlic, and chili powder

Spoon garlic butter over salmon fillets

Place in oven for 30 minutes or until desired doneness

Serve hot!