## **HERB & LEMON CRUST SALMON**



**QUICK** 

10 mins prep time

Salmon is a great source of omega-3 - needed for healthy cardiovascular, pulmonary, immune and endocrine systems **FAMILY** 

Feeds 5

**MEALS** 

Delicious served with boiled potatoes and salad

## INGREDIENTS

- 5 salmon fillets
- Zest of 2 lemons
- 50g fresh herbs chives or parsley
- 50g wholemeal breadcrumbs
- 1 tsp olive oil
- 1 garlic clove

## **METHOD**

- 1) Put your oven onto 180°C (Fan)
- Season your salmon and lay on an oven tray
- Finely chop the herbs put into a bowl 3)
- Add the minced garlic, lemon zest, olive oil and breadcrumbs - mix well
- Lay the mix over the salmon
- Bake in the oven for approx. 18 minutes
- Served with the lemons sliced into wedges squeeze the juice over
- Enjoy 8)





