

★ Olive Garden herb salmon

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Prep: **Cook:** **Total:**

Dinner



Ingredients

- For Grilled Salmon:
- 1 lb salmon fillets with skin
- 4 tsp olive oil, extra virgin
- 2 lemons
- 2 tbsp Italian seasoning
- salt and pepper
- For Garlic Herb Butter:
- ½ cup butter, unsalted
- 1 clove garlic
- ¾ tsp fresh parsley, chopped

Instructions

1. Preheat a greased flat griddle to medium heat.
2. Using a halved lemon, squeeze its juice around the salmon.
3. Season the salmon with salt, pepper, & Italian Seasoning, rubbing them well on both sides. Allow the salmon to briefly marinate on a slotted tray, at least for 15 minutes.
4. Place the salmon on the grill skin side down and brush with oil on both sides. You may also use cooking spray if preferred.
5. Cook the salmon, flipping it regularly until it is cooked through.
6. Bring your butter out from the chiller & slice a ½-cm thick ring. Return any excess back to the chiller, & discard any paper wrapping of the cut portion.
7. Once the salmon is cooked, serve it with rice, lemon wedges, your garlic butter on top, & your choice of vegetables.