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ROASTED SALMON WITH LEMON AND DILL

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Makes 4 Servings

- 4 6-oz salmon fillets
- ½ teaspoon salt
- ½ teaspoon freshly ground pepper
- 8 fresh dill sprigs
- 4 lemon slices, halved
- Preheat over to 425. Place salmon fillets on a lightly greased rack on an aluminum foil-lined jelly-roll pan; sprinkle with salt and pepper.
- Place 2 dill sprigs and 2 lemon halves on each fillet
- Bake at 425 for 15-20 minutes or until fish flakes with a fork

Creamy Lemon Horseradish Sauce: (optional topping for fish)

- Stir together 1 (8-oz) container of sour cream, 6 tablespoons mayonnaise, 3 tablespoons horseradish, 1 teaspoon lemon zest, and 1 teaspoon fresh lemon juice.
- Chill until ready to serve.
- Store in an airtight container in refrigerator up to 1 week.

Easy Side Dish: Cook 2 (8.8-oz) pouches ready-to-serve basmati rice according to package directions. Stir in 1 cup frozen sweet peas, thawed; ¼ cup chopped fresh parsley; 1 tablespoon chopped fresh mint; and salt and pepper to taste.