Zesty Garlic Butter Baked Salmon

Tender salmon fillets baked in fragrant garlic butter with a fresh lemon zest finish, perfect for a healthy high-protein meal.

Servings: 2 **Time:** 25 minutes

Ingredients

- 2 salmon fillets (6 oz each)
- 3 tablespoons unsalted butter, melted
- 3 garlic cloves, minced
- 1 teaspoon lemon zest
- 1 tablespoon fresh lemon juice
- 1/2 teaspoon paprika
- Salt and black pepper to taste
- 1 tablespoon chopped fresh parsley (optional)

Instructions

1. Preheat oven to 400°F (204°C).
2. In a small bowl, combine melted butter, minced garlic, lemon zest, lemon juice, paprika, salt, and pepper.
3. Place salmon fillets skin-side down on a baking sheet lined with parchment paper or foil.
4. Brush each fillet generously with the garlic butter mixture.
5. Bake salmon uncovered for 12-15 minutes, or until the fish flakes easily with a fork.
6. Remove from oven and sprinkle with chopped fresh parsley if desired.
7. Serve immediately with steamed vegetables or a light salad.

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