

## Recipe of the Week

July 17, 2018



### Simple salmon

Super simple. Always delicious. Ready-to-eat in 15 minutes. Prepare your next fresh salmon using just a few ingredients from your pantry. The lemon wedges on top serve as a great reminder that summer is here!

#### Ingredients

- 1 tablespoon garlic powder
- 1 tablespoon dried basil
- 1/2 teaspoon salt
- 4 (6 oz.) salmon
- 2 tablespoons butter
- 4 lemon wedges

#### Directions

1. Stir together the garlic powder, basil, and salt in a small bowl; rub in equal amounts onto the salmon filets.
2. Melt the butter in a skillet over medium heat; then cook the salmon in the butter until browned and flaky – about 5 minutes each side.
3. Serve each piece of salmon with a lemon wedge and enjoy!

Recipe adapted from All Recipes