

Easy Pesto Salmon

15 min
CA
OR
WA
2

Ingredients

2 6-ounce wild caught salmon fillets (fresh or defrosted)
1/3 cup basil pesto (homemade or storebought)

Preheat oven to 375°F.
Line a baking sheet with parchment paper.
Place salmon fillets on baking sheet skin side down.
Divide the pesto evenly among fillets and spread evenly to fully coat each fillet.
Bake the salmon for 10–12 minutes, depending on the thickness of fillets.
Serve.

Recipe courtesy of Sustainable Connections Eat Local Seafood Week.

Species Group
Salmon