

PROJECT: GET IT DONE TOGETHER

Roasted Salmon with Butter

Adult Supervision Required | Gluten and dairy free

Ingredients:

- 4 tablespoons (1/2 stick) unsalted butter
- Coarse salt and ground pepper
- 1 salmon fillet (2 to 3 pounds), skin on
- Chopped fresh parsley leaves, for serving

Instructions:

1. Preheat oven to 475 degrees. Place butter on a rimmed baking sheet and season with salt and pepper. Place sheet in oven until butter melts, about 1 minute.
2. Carefully remove sheet from oven and place salmon on top of butter, skin side down; season with salt and pepper. Return sheet to oven.
3. Roast until salmon is just cooked through, 8 to 12 minutes, checking frequently. It will flake easily when done. Sprinkle with parsley and serve.

Makes 8 servings

Total time: 20 minutes

