



Sumac & Dried Herb Salmon

By Ahuva Gottdiener

Ingredients:

- 2 lbs salmon fillet, skin on
(one piece or cut into slices)
- 2 tbsp extra virgin olive oil
- 1 ½ tsp sumac
- ½ tsp dried oregano
- ½ tsp dried thyme
- 1 tsp granulated garlic powder
- ¼-½ tsp freshly ground black pepper
- ½ tsp kosher salt

Instructions:

Preheat the oven to 375 Fahrenheit (190 Celsius).

In a small bowl, mix together the olive oil, herbs, and spices.

Place salmon on a parchment paper lined baking sheet.
Rub the spice mixture evenly over the salmon.

Bake for 12-20 minutes, or until the salmon is cooked through, and flakes easily with a fork.

Exact timing will depend on the thickness of your salmon fillet pieces and how well done you prefer it.

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