



Salmon with Dill Sauce

Ingredients

1. 3/4 cup sour cream
2. 1 tbs dijon mustard
3. 1 tsp garlic powder
4. 2 tbs fresh chopped dill
5. 2 tbs lemon juice
6. 1 tbs olive oil
7. 2 tbs milk
8. 4 Salmon or trout fillets
9. salt and pepper

Serves: 2-4

Instructions

1. Preheat oven to 375 F
2. Season salmon or trout with salt and pepper
3. Bake salmon or trout in oven for 10-12 minutes, until flakes with fork and fully cooked
4. Prepare dill sauce in a bowl, mix with spoon or fork
5. Serve salmon or trout with dill sauce on the side or on fillets, enjoy!

Prep Time: 30 minute