



LEMON GARLIC SALMON

Ingredients

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| 1 | side of salmon, deboned, with skin on | 1 | teaspoon black pepper |
| 1 | cup fresh lemon juice | 20 | large cloves of garlic, chopped |
| 1/2 | cup oil | 6-8 | scallions |
| 1 | tablespoon kosher salt | | |

Directions:

Place salmon skin side down on a baking tray.

Combine the lemon juice, oil, salt and pepper and pour over salmon.

Sprinkle the garlic and scallions over the salmon.

Broil on high for approximately 30 minutes. (Slightly less if you prefer it less charred.)

From Chabad.org, by Miriam Szokovski



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