

Baked Salmon with Pesto Butter Sauce

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 20 minutes

Chef's Notes

Salmon fillets will vary in thickness. Adjust the cooking time up or down depending on the thickness.

Preparing to cook

Preheat the oven to 350°F. Line a small baking sheet with aluminum foil.

Step 1: Preparing to cook

Step 2: Preparing the salmon

- 2 salmon fillets, skin removed, about 4 ounces each
- Kosher salt
- 1 teaspoon olive oil

Place the salmon on a foil-lined baking sheet or ovenproof dish. If the salmon is thicker at one end than the other, tuck the thinner belly portion underneath. Sprinkle lightly with salt and drizzle with oil. Bake until cooked to your liking, 5 to 10 minutes.

Step 3: Making the sauce and finishing the dish

- 1 tablespoon unsalted butter
- 2 tablespoons basil pesto
- Freshly ground black pepper

While the salmon cooks, melt the butter in the microwave and then stir in the pesto to make the sauce. Place the salmon on a platter or individual plates; spoon the sauce over the salmon.

Step 4: Serving

- Basil or oregano sprigs

Serve immediately garnished with basil or oregano sprigs.