BITE SIZED LEMON PEPPER SALMON

This is a really easy and delicious Lemon Pepper Salmon recipe. Salmon baked in the oven doesn't get any better than this! This salmon recipe is a keto salmon recipe and can also be made in the air fryer.

INGREDIENTS

1-2 lb filet Salmon, cut into 1.5 inch squares
2-3 tsp Mrs. Dash lemon Pepper Seasoning
1-2 tsp Paul Prudhomme Seafood Magic or any blackening/seafood seasoning
1-2 tbsp olive oil
a little Fresh parsley, finely chopped (garnish)
lemon zest from one lemon (garnish) Glaze
1-2 tbsp Honey
1-2 tbsp butter , melted
· 1-2 tsp light soy sauce
1-2 cloves fresh garlic, micro-planed or finely grated
Salt & Pepper Tzatziki Dipping Sauce
1-2 cups Greek yogurt
1-2 cucumber, peeled and roughly chopped
2-4 cloves Garlic
½ lemon, juiced
1-2 tbsp olive oil
Salt & Pepper
1 sprig fresh Dill

DIRECTIONS

Preheat oven to 425F, convection setting on if you have that setting
Take all Tzatziki Dipping Sauce ingredients other than the fresh dill and process until smooth in a food processor. After smooth, add fresh dill and pulse until the dill is chopped a little. If you don't have a food processor, just finely grate the cucumber and garlic.
Whisk together Glaze ingredients and set aside.
Cut Salmon into 1.5-2 inch squares and coat with olive oil, Mrs. Dash Lemon Pepper Seasoning, Seafood magic seasoning, salt & pepper
Arrange on raised grate in a baking sheet and bake in preheated oven for 6-8 minutes.
Remove and brush Glaze on each piece and place back in oven for 5-10 additional minutes or until salmon is fully cooked to your preference.
Remove from oven and let cool for a few minutes before handling. Carefully transfer salmon bites to a serving platter and garnish with finely minced fresh parsley and fresh lemon zest. Serve with Tzatziki dipping sauce and fresh lemon slices. Enjoy!

© 2022 – Legend Life Global LLC – All Rights Reserved

ABOUT ANGELO

Chef Ange, is a self-taught cook who has been learning how to cook over the past decade by burning stuff, cutting his fingers, and more than occasionally making amazing dinners for his family and friends. He became a home chef after a long and successful career in sports and fitness training so most of the food he cooks is healthy(er).
Chef Ange is also a fitness and nutrition coach, enjoys being a father and husband, training Brazilian Jiu Jitsu and producing his cooking instructional videos for his YouTube channel, Chef Ange which has close to 35,000 subscribers.

Connect with Angelo:

Guest Chef
Angelo Todaro

www.youtube.com/channel/UCjZdDB0_a0DiDuaHm09lWpQ www.instagram.com/chef_ange/

© 2022 – Legend Life Global LLC – All Rights Reserved