

Lemon Dill Salmon

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Ingredients:

4 six ounce salmon steaks, with 4 sheets of aluminium foil.
4 carrots, sliced.
1 yellow squash, sliced thinly.
¼ cup of lemon juice.
¼ cup of melted butter.
2 teaspoons of dried dill weed.
1 teaspoon of lemon pepper.

Preparation:

Preheat your oven to 450°F (230°C).

Spray the aluminium foil with non-stick cooking spray.

Place each steak in the middle of each sheet of foil.

Place the slice of carrot around the salmon.

Top the salmon with slices of the squash.

Combine the other ingredients; then spoon over top of the salmon steak and veg.

Bring up the sides of the foil and double fold to form a packet, leaving space for heat circulation inside.

Cook for about 20 minutes.

Serve.