



Roasted Salmon with Lemon Dill Sauce

Ingredients:

2 1/2 pound side of fresh Norwegian salmon, skin and bones removed
4 tablespoons of olive oil
2 to 3 tablespoons of Feisty Fish Rub
1 cup of Heinen's Lemon Dill Sauce
3 very thinly slices of shaved cucumber
3 thinly sliced radishes
1 radish crown
1 lemon cup
6 lemon twists
3 sprigs of fresh dill
1 tablespoon of capers
1/4 cup of micro greens

Makes 3-4 servings

Preparation:

1. Rub the salmon down with olive oil and season with fish rub.
2. Place on a sheet pan lined with parchment paper and roast in the oven on 400°F for 25-30 minutes.
3. Once cooked, slice very thing on a bias and fan on a large platter.
4. To Plate: Put as much lemon dill sauce into the lemon cup as possible and spread the garnishes all over the plate.