

Pioneer Woman's Recipe for Perfect Salmon

katiewanders.com

Ingredients

- 1lb of Salmon (cut into individual portions)
- Seafood seasoning such as Old Bay or Meijer Gold Seafood seasoning
- Lime juice

Steps

1. Put your salmon on a foil lined baking sheet. Drizzle with olive oil. Sprinkle seasoning on then squirt lime juice on top. Put the salmon in a cold oven turn onto 400 degrees and set the timer for 25 minutes. After 25 minutes you will have perfect flaky delicious salmon.

