

## **Garlic Butter Salmon:**

### **Ingredients:**

- 4 salmon fillets
- 4 tablespoons unsalted butter
- 4 cloves garlic, minced
- Zest and juice of 1 lemon
- 1 tablespoon fresh parsley, chopped
- Salt and pepper to taste

### **Instructions:**

1. Preheat your oven to 375°F (190°C).
2. In a small saucepan, melt the butter over low heat. Add minced garlic and sauté for 1-2 minutes until fragrant.
3. Remove the saucepan from heat and stir in the lemon zest, lemon juice, fresh parsley, salt, and pepper.
4. Place the salmon fillets on a baking sheet lined with foil. Pour the garlic butter mixture evenly over the fillets.
5. Bake for about 12-15 minutes or until the salmon is cooked through and flakes easily with a fork.

## **Lemon Asparagus:**

### **Ingredients:**

- 1 bunch of fresh asparagus
- 2 tablespoons olive oil
- Zest and juice of 1 lemon
- Salt and pepper to taste

### **Instructions:**

1. Preheat your oven to 400°F (200°C).
2. Wash and trim the tough ends of the asparagus spears.
3. Toss the asparagus with olive oil, lemon zest, lemon juice, salt, and pepper.
4. Spread the asparagus on a baking sheet in a single layer.
5. Roast for about 10-12 minutes until the asparagus is tender-crisp.

Enjoy your Garlic Butter Salmon with Lemon Asparagus for a flavorful and healthy meal!