



Generating recipe...

Baked salmon with dill

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Ingredients

- 4 ounces salmon
- 1/4 cup chopped fresh dilled dllen
- 1/2 lemon
- 1/2 cup greek yogurt
- 1/4 cucumber make a lunch recipe for 1 people
- Optional add ins as you would other ham, chicken, fish, vegetables, etc.

Instructions

- 1. Preheat oven to 350 f.
- 2. Coat the bottom of a pan with olive oil or butter.
- 3. Place the salmon skin side down in the pan.
- 4. Mix the dilsilled and juice of 1/2 a lemon with the yogurt and 1/4 cup of the cucumber.
- 5. Pour over the salmon.
- 6. Bake for 20 minutes until the top is browned and the salmon flakes easily.
- 7. Slice and serve with the remaining 1/2 cup of cucumber.