

Feta Dill Salmon

- 1 4 lb salmon filet
- 1 T olive oil
- a little kosher salt and freshly ground black pepper

Feta Dill Topping

- 1 bunch dill, chopped
- 8 – 10 scallions, chopped
- 2 lemons, zested, juiced, 1 more for garnish
- 2 T capers, roughly chopped
- 1 c feta, crumbled
- 1/4 c mayonnaise

Preheat oven to 400F.

Remove fish from refrigerator 30 minutes prior to cooking and place it on a parchment-lined baking pan. Brush fish with olive oil.

In a medium sized bowl, combine all Feta Dill Topping ingredients, then coat salmon with topping. Roast salmon for 20 minutes, then check to see if it's cooked through. Remove any thin portions that are done and slice thicker parts that are still too pink into smaller portions to ensure even cooking. Cook 2 – 3 minutes or longer, if needed. Place on a serving platter and garnish with lemon slivers. Serves 16 – 18. Delicious hot, warm or cold!

Jittery Cook