Oven Baked Salmon with Lemon & Caper Sauce

Deliciously flaky and pink salmon fish recipe.

A beautifully fresh, light & nutritious oven baked salmon recipe. With a delicious & yoghurty lemon and caper topping, this sauce for salmon is a must have for any occassion.

Use fresh Australian salmon fillets for the best results.

Ingredients

4 x 180g salmon fillets

1 cup Greek yoghurt

2 tsp capers, rinsed and chopped

1 lemon

Method:

1. Preheat oven to 180°C.
2. Combine the yoghurt, capers and 1 tbsp each of lemon zest and juice and season with sea salt

and cracked pepper.

3. Onto a baking tray, place salmon fillets. Season with lemon juice and cracked pepper.
4. Bake for 15 minutes or until cooked to your liking.
5. Serve each fillet with a dollop of the sauce and a twig of fresh dill.