

## Melissa Jo Real Recipes Creamy Dilly Salmon

### Recipe

**Total Cook Time:** 25 minutes    **Prep:** Prep 5 minutes    **Servings:** 4 people    **Meal:** Brunch/Lunch/Dinner

### Ingredients:

- 4 salmon filets
- 2 tbsp of parmesan or pecorino romano cheese (grated)
- ½ cup of mayonnaise
- 1 lemon (juice of ½) and use the rest for garnish
- 2 tbsp of chopped fresh dill
- Cracked black pepper and salt (to taste)

### Directions:

1. Preheat the oven to 375
2. Pat the salmon filets dry and season with salt & pepper.
3. Mix the mayo, dill, cheese, lemon juice, and salt & pepper together.
4. Place the seasoned salmon filets onto the baking dish lined with aluminum foil.
5. Spread the mayo mixture all over the salmon filets evenly and generously.
6. Bake at 375 on the top rack for 15-20 minutes.
7. Serve and enjoy!