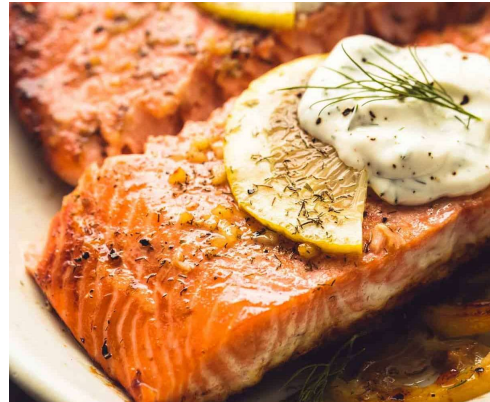


## Baked Salmon with Dill Sauce

4 salmon filets (about 6 ounces each), patted dry  
1 Tablespoon olive oil  
Salt and pepper to taste

### Dill Sauce:

$\frac{3}{4}$  cup plain Greek yogurt  
1 Tablespoon chopped green onion  
1 Tablespoon lemon juice  
 $\frac{1}{2}$  teaspoon dried dill weed



### Directions:

1. Preheat oven to 400 degrees. Line rimmed baking sheet or 9x9-inch baking dish with foil. Coat with cooking spray.
2. Place salmon on greased baking sheet. Brush olive oil over fish and season with salt and pepper.
3. Bake for 12-15 minutes until salmon is opaque and flaky when pulled apart with a fork. You can broil the last 1-2 minutes if desired.
4. Serve with dill sauce.
5. Refrigerate leftovers in an air tight container for 2 to 3 days.