



CHRISTOPHER CREEK

Spice Company

Mid-Week Meals – Fan Edition

This recipe comes from Larry...Thanks for the email and don't forget to send us your favorite recipes featuring our products!

Baked Salmon Fillets

Makes 4 Servings



- 4 – 8oz skinless Salmon Fillets
- 1 cup Sour Cream
- 1/2 cup shaved Parmesan Cheese
- 1 tablespoon Lemon Juice
- 1 tablespoon fine diced Red Onion
- 3 tablespoons fine chop Cilantro



Preheat oven to 350 degrees.

Place the salmon in a greased shallow 3-qt. baking dish and season both sides of the salmon with Fish Rub.

In a small bowl combine the sour cream, parmesan cheese, lemon juice, onion, cilantro and 1 teaspoon Fish Rub. Spread the sour cream mixture evenly over the four salmon fillets.

Place the baking dish with the salmon in the oven for 20-25 minutes or until fish flakes easily with a fork.

Serve the salmon on a bed of spinach and garnish with grape tomatoes and cilantro...Enjoy!

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P.O. Box 51764 • Phoenix, AZ 85076 • (480) 299-9811