Low-carb Salmon Served with Pesto



Relish the crisp-skinned baked salmon fillet topped with fresh green pesto delight!

Ingredients for 2 serving (US/Metric)

- 600g / 21.2oz Salmon, raw
- 2.5 pieces Garlic Cloves
- 1.5 tbsp Olive oil
- 70*g* / 2.5*oz* Cilantro
- Lime juice
- 3.5 tsp Cooking oil
- Salt & pepper to taste

Nutrition (US/Metric)

Protein: 32% Fat: 67%

• Net carbs: 1%

Instructions

- 1. Prepare the pesto by blending the garlic cloves with fresh cilantro leaves, olive oil, & lime juice into a smooth semi-liquid paste.
- 2. Prep the salmon fillet by seasoning it with salt & pepper on both sides.
- 3. Set the oven for preheating at 475F.
- 4. Meanwhile, place an oven-proof frying pan on the stove over high heat.
- 5. Once the pan is nice and hot, drizzle the olive oil. Place the seasoned salmon fillet (skin-side down). Fry for 5 minutes over high heat.
- 6. Put the pan (along with the salmon) into the preheated oven. Bake for 3 minutes.
- 7. Finally, transfer the baked salmon fillet into a dish. Serve by spooning the pesto on top of the fish.