

Baked Salmon with Fennel and Herbed Dressing

Ingredients:

- 4 pieces of salmon
- 4 fennel bulbs, quartered

For the dressing:

- 1/2 cup olive oil
- 2 garlic cloves, minced
- 1 Tablespoon fresh Thyme, chopped
- 1 Tablespoon fresh Rosemary, chopped
- 1 Tablespoon fresh dill, chopped
- Salt
- Pepper

Directions:

1. Heat oven to 375 degrees.
2. Brush a baking dish with olive oil and place the salmon pieces and fennel bulbs.
3. Brush the fish and fennel with the herbed dressing.
4. Bake for 20 minutes. Roast for 2-3 additional minutes.