



## Delicious Recipes

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# One-pan Salmon Foil Bake

## INGREDIENTS

- |                                           |                                  |
|-------------------------------------------|----------------------------------|
| 1 lemon, sliced                           | 1 can coconut milk               |
| 4 salmon fillets                          | 4 tbsp butter, melted            |
| 2 corn cobs, rough chopped                | 1 tbsp garlic, minced            |
| 1 lb asparagus, stems removed and divided | 2 tbsp fresh dill, rough chopped |
| 1 lemon, zested and juiced                | Salt and pepper to taste         |

## DIRECTIONS

1. Preheat the grill to 400 F.
2. In a foil tray or square foil, arrange the lemon slices, salmon, asparagus and corn on the foil.
3. Top with garlic, salt and pepper and lemon zest.
4. Pour coconut milk, lemon juice and tilt foil to coat evenly.
5. Top with dill, cover with foil and grill for 15-20 minutes until salmon reaches an internal temperature of 135°F.
6. When ready, remove from the grill, garnish with lemon juice, any remaining dill and serve.