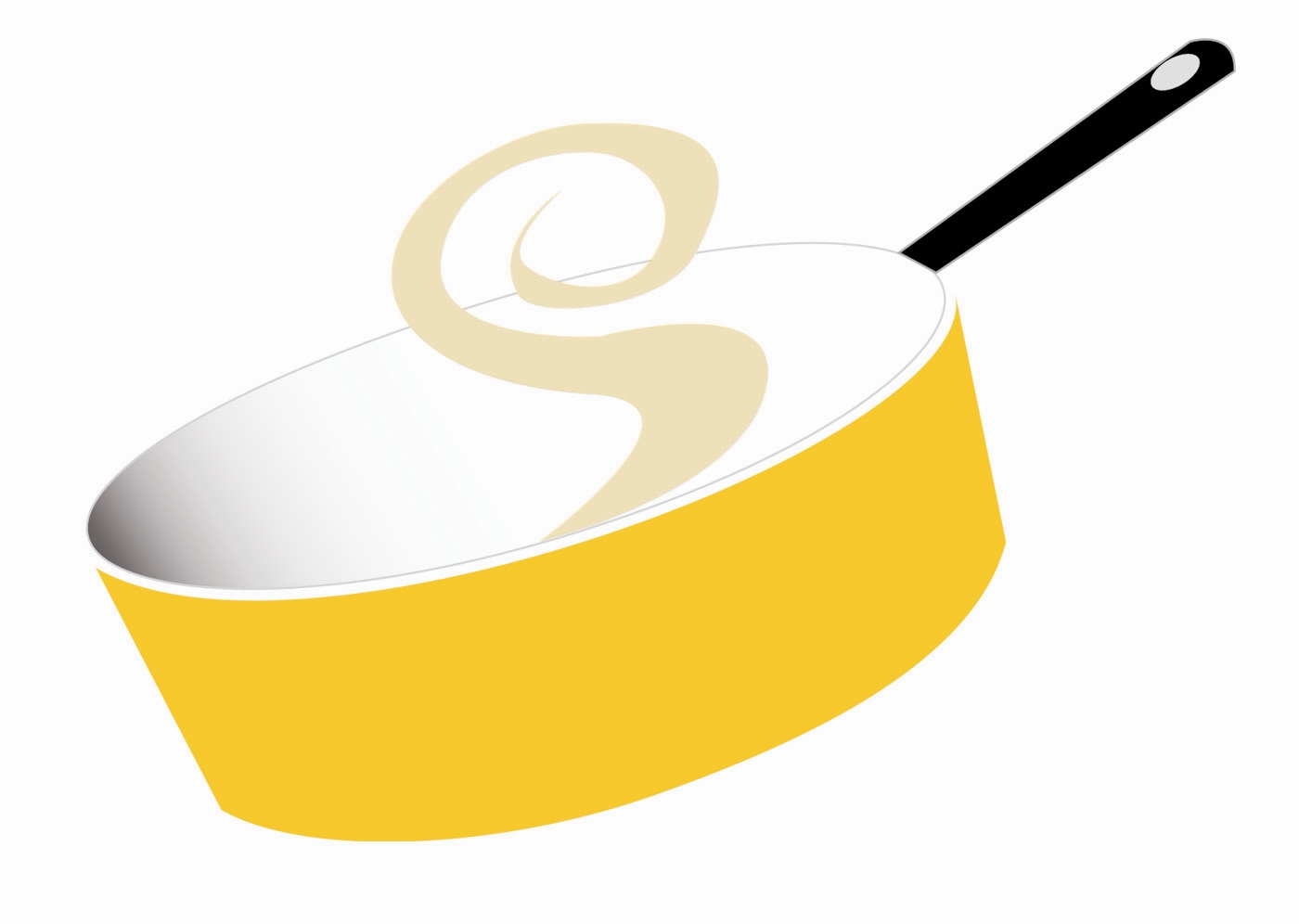


**Gluten-Free Soups, Sauces, Gravies**



0 Trans Fats \* No MSG \* Nut Free \* Egg Free \* No Artificial Colors, Flavors or Preservatives

**Garlic Lemon Dill Salmon**

**Featuring Full Flavor Foods Cream Sauce**

*Recipe by Kari Hauger at Minneceliac.com*

Ingredients

* 4 salmon filets, fresh or frozen
* 1 packet Full Flavor Foods Cream Sauce mix
* 1 ½ cups cool water
* 2 cloves garlic, finely minced
* 1 teaspoon black pepper
* ½ teaspoon salt
* 2 tablespoons freshly squeezed lemon juice
* 1 Tablespoon fresh dill, chopped
* 2 tablespoons olive oil

Instructions

1. If the salmon you are using is frozen, follow the directions on the package to properly thaw them out.
2. Preheat oven to 350° Fahrenheit. Line a baking sheet with parchment paper.
3. Dry the salmon by patting with a paper towel. Drizzle with olive oil and season with salt and paper. Place one lemon slice on top of each salmon filet.
4. Bake salmon on the baking sheet for about 15 minutes until the fish is flaky. If you're testing the temperature with a thermometer then you're looking to be at 145°.
5. While the salmon is baking, start your cream sauce. Heat 2 cloves of finely minced garlic in a tablespoon of olive oil in a saucepan. When it starts to soften, prepare your cream sauce by adding 1 ½ cups cool water with the dry Full Flavor Foods cream sauce mix in a saucepan. Whisk until it starts to thicken.
6. Add in lemon juice, pepper and fresh dill. If you don't have fresh dill, used dried.
7. Heat on low for a few minutes to get all the flavors combined.
8. Spoon the cream sauce over the salmon. Garnish with a lemon slice and sprinkle with dill.

*For more recipe ideas and celiac support, Visit Kari Hauger at* [*www.minneceliac.com*](http://www.minneceliac.com) *or email her at* [*kari@minneceliac.com*](mailto:kari@minneceliac.com)

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