

SPICE + LEAF



Baked Za'atar Salmon with Lemon & Tzatziki Dip

By Debbie Kornberg

(Serves 4)

INGREDIENTS:

1.5 lbs. Salmon (Best if skin is removed from bottom)
1-2 Tbsp. SPICE + LEAF Authentic Za'atar (Available on Amazon)
2 Tbsp. Olive Oil
1 Lemon (1/2 of lemon in thin slices, other half in quarters)
Salt to taste
3 Tbsp. SPICE + LEAF Tzatziki Dip Mix (Available on Amazon)
1 1/3 cup plain yogurt
Optional: Can use plain Greek Yogurt, Labne or any combination
1/2 cucumber, shredded or diced finely

INSTRUCTIONS:

1. Preheat oven to 350 degrees.
2. Place salmon in a baking dish or pan. (If skin is still on bottom, use cooking spray for the base of pan or parchment paper so it does not stick.)
3. Sprinkle Za'atar on top of fish. Rub into fish. Drizzle olive oil on top of fish.
4. Place sliced lemons around and on top of fish. Bake for approximately 15 – 20 minutes. Fish should cook to 145 degrees. If testing with a fork to see if done, fish should be flakey. Remove from oven when done.
5. While fish is cooking, prepare tzatziki dip mix. Using a bowl, add yogurt, labne (or Greek yogurt), tzatziki dip and shredded (or diced) cucumber. Mix all ingredients so everything is combined well.
6. Serve either on top of salmon or as a side sauce.

Enjoy and Spice On!

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