

Easy Roasted Salmon

½ tsp. white pepper
½ tsp. ground fennel seeds
1 tsp. ground coriander
½ tsp. white granulated sugar
½ tsp. kosher salt
4 oz. salmon per person

Preheat oven to 450*.

Combine spices (through salt) in a small bowl and mix until combined. Gently pat the rub all over the flesh of the salmon. Line a large baking sheet with foil and spray with cooking spray. Lay the salmon skin-side down on the foil. Roast at 450 for 12–15 minutes, until the salmon flakes easily with a fork.

*You can also grill the salmon if you'd prefer over roasting.



<https://pineapplehouserules.com/>