**HERB ROASTED SALMON**

1 large Salmon Fillet (about 2 lbs), skinned and boned

2 TBSP freshly squeezed lemon juice (or bottled)

5 Scallions (green onions), whites and greens, minced

½ cup minced fresh parsley (2 tbsp dried)

½ cup minced dill (1tsp dried)

¼ cup dry wine (low sodium vegetable broth)

Place salmon in an oven proof non-reactive dish sprayed with a cooking oil. Drizzle lemon juice over salmon and add a dash of kosher salt and black pepper. Let sit for 15 minutes. Preheat oven to 425 degrees F. In a bowl stir together scallions, dill, parsley. Scatter the herb mixture over the salmon making sure to cover the whole salmon with mixture. Pour wine (low sodium vegetable broth) over salmon. Roast for 10-12 minutes until center is cooked. Let sit for 10 minutes. Serves 6