



FINCH + FENNEL

## *Cape Cod Smoked Salmon*

COOK TIME: 30 Minutes

YIELDS: 4-6 Servings

### INGREDIENTS:

6-8 oz Salmon Filet

Olive Oil

4-6 Tbsp F+F Cape Cod Seasoning Rub

½ White Onion

1 Lemon



### DIRECTIONS:

1. Clean salmon & remove skin, if desired.
2. Apply olive oil to salmon & cover with F+F Cape Cod Seasoning Rub.
3. Let salmon marinate refrigerated, ideally overnight, or for at least one hour.
4. Julienne an onion & lay it down on a parchment-lined sheet tray.
5. Preheat oven to 375°F.
6. Place marinated salmon on top of onions, & bake for 10-12 minutes, or until medium rare.
7. Serve with sliced lemon.

*Enjoy!*

