Baked Norwegian Salmon with Lemon Dill Butter

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Instructions

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Place salmon fillets on the sheet, skin-side down. Drizzle with olive oil and season with salt and pepper.
3. Brush melted butter over each fillet and top with fresh dill and lemon slices.
4. Bake for 12–15 minutes, or until salmon flakes easily with a fork.
5. Serve hot with extra lemon on the side.

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