



## Glazed Lemon Salmon

Cook time: 25 minutes

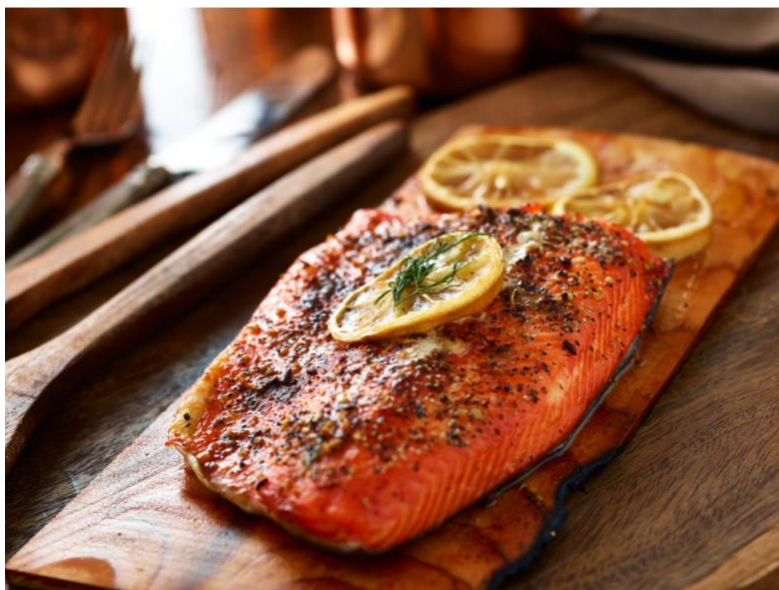
Servings: 4

### Ingredients

- 2 tbsp. extra-virgin olive oil
- 4 salmon fillets, patted dry with paper towels
- Salt
- Freshly ground black pepper
- 1 tbsp. unsalted butter
- 3 cloves garlic, minced
- Juice and zest of 1 lemon, plus 1 thinly sliced lemon
- 1 cup low-sodium chicken broth
- 2 tbsp. chopped fresh parsley

### Method

1. In a large pan over medium-high heat, heat oil. When oil is hot but not smoking, add salmon skin-side up and season with salt and pepper. Cook salmon until deeply golden, about 6 minutes, then flip over and cook 2 minutes more.
2. Transfer to a plate.
3. Reduce heat to medium, then add butter, garlic, lemon juice and zest and cook 2 minutes.
4. Add lemon slices and chicken broth to pan and season with salt and pepper.
5. Simmer on low until reduced, 3 to 5 minutes.
6. Return salmon back to pan and simmer until salmon is cooked through, 3 to 4 minutes.
7. Garnish with parsley and serve immediately.



For more information and our latest offer:

[www.authenticpt.com.au/offer/](http://www.authenticpt.com.au/offer/)