

Sheet Pan Salmon Piccata

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Sheet Pan Salmon Piccata with Copper River Salmon

Ingredients

- 1 Fillet of Copper River salmon
- 6 Oz butter
- 6 Tbs capers, rinsed and dried
- 2 Fresh lemons, thinly sliced
- Fresh chives, chopped
- 1 Bunch of asparagus
- Olive oil



COPPER RIVER
Wild Alaska King, Sockeye & Coho

Instructions

- Melt butter on low heat in a medium saucepan
- Add the capers and juice of the ends of the lemon into the butter
- Trim the asparagus tips and discard
- Toss asparagus in a bit of olive oil
- Place salmon fillet onto the sheet pan and sprinkle with chives
- Arrange the asparagus on the pan around the salmon
- Pour the butter mixture onto the fillet evenly
- Top the fillet with lemon slices
- Sprinkle with salt and pepper generously
- Roast in the oven for 16 minutes at 350°F or until internal temperature at the thickest part of the fish reaches 120°F
- Serve immediately with optional chive flower garnish