

# 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
- 2 fresh lemons, thinly sliced
- fresh chives, chopped
- 1 bunch of asparagus, trimmed
- olive oil

## Instructions

- Melt butter on low heat in a medium saucepan
- Preheat oven to 350°
- Add the capers and juice of the ends of the lemon into the butter
- 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 generously with salt and pepper
- Roast in the oven for 12-16 minutes until the flesh is opaque and separates easily with a fork
- Serve immediately with optional chive flower garnish



COPPER RIVER  
Wild Alaska King, Sockeye & Coho

[www.CopperRiverSalmon.org](http://www.CopperRiverSalmon.org)