

# Sheet Pan Salmon Piccata

---

*By Diane Wiese, F/V Martin Is.*



# Sheet Pan Salmon Piccata

## Ingredients

- 1 fillet of Copper River Sockeye 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 375°F
- 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 10-15 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)

Scan this code to watch  
the recipe video!

