

# Lemon Garlic Salmon

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*A simple recipe that goes from pan to table in just minutes, but will have your dinner guests begging for more. Simple salmon fillets are sauteed in browned butter and garlic, while lemon juice adds a zesty finish. Serve with a hearty salad or along couscous or quinoa for a healthy and delicious dinner.*

## Ingredients:

2 tablespoons of butter  
2 teaspoons of garlic, minced  
1 teaspoons of lemon pepper  
2 six-ounce salmon fillets  
1-2 tsp lemon juice, to taste

## Directions:

1. In small saucepan, melt 2 tablespoons of butter over low heat. Stir in 2 teaspoons of minced garlic and saute for 30 seconds or until garlic becomes aromatic.
2. Season both sides of salmon filets with lemon pepper and place in pan.
3. Cook salmon until the steaks easily flake when tested with a fork. Make certain to flip the fillets midway through cooking to brown on each side.
4. Sprinkle with lemon juice.
5. Serve.

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