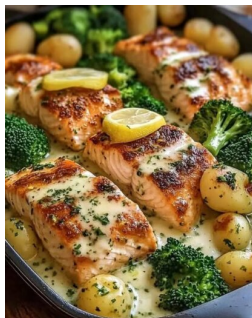


Weeknight Lemon Butter Salmon with Crispy Potatoes

Lemon Butter Salmon with Crispy Potatoes and Broccoli



OVEN
400°F

TIME
40 min

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Recipe Card

SAVE
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INGREDIENTS

Serves 4:

- 4 salmon fillets ?
- 1 lb baby potatoes, halved ?
- 2 cups broccoli florets ?
- 3 tbsp butter ?
- 2 tbsp olive oil ?
- 2 garlic cloves, minced ?
- Zest and juice of 1 lemon ?
- Salt and black pepper, to taste ?
- Fresh parsley, for garnish ?

DIRECTIONS

- 1.** Roast the Potatoes: Preheat your oven to 400°F (200°C). Toss halved baby potatoes with 1 tbsp olive oil, salt, and pepper. Spread on a baking sheet and roast for 20 minutes, cut side down for max crispiness.
- 2.** Add the Broccoli: After 20 minutes, remove the sheet and add broccoli florets, tossed with the remaining olive oil, salt, and pepper.
- 3.** Roast for another 10 minutes, or until both the potatoes and broccoli are crispy and golden.
- 4.** Cook the Salmon: While the veggies roast, heat butter in a skillet over medium heat. Add garlic, lemon zest, and lemon juice, and let simmer for 1-2 minutes until fragrant.
- 5.** Add salmon fillets, skin-side down if applicable, and sear for 3-4 minutes per side, basting with the lemon-butter sauce until cooked to your liking.
- 6.** Plate and Serve: Divide the roasted potatoes and broccoli between plates. Top with salmon and drizzle the remaining lemon-butter sauce from the skillet.
- 7.** Garnish with fresh parsley and serve immediately.

TIPS FOR SUCCESS

- Use fresh, high-quality salmon for the best flavor and texture.
- For extra crispiness, don't overcrowd the baking sheet.
- Add a pinch of red pepper flakes to the butter sauce.
- Swap in asparagus, green beans, or zucchini for the broccoli.

