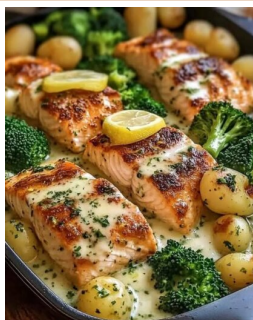


Easy Lemon Garlic Salmon with Roasted Potatoes and Broccoli

Lemon Butter Salmon with Crispy Potatoes and Broccoli ???



OVEN
400°F

TIME
20 min

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INGREDIENTS

? For the Vegetables:

1 lb baby potatoes, halved

2 cups broccoli florets

2 tbsp olive oil

Salt and black pepper, to taste

? For the Salmon:

4 salmon fillets

3 tbsp butter

2 garlic cloves, minced

Zest and juice of 1 lemon

Fresh parsley, for garnish

DIRECTIONS

1. **Roast the Potatoes:** Preheat oven to 400°F (200°C). Toss the baby potatoes with olive oil, salt, and pepper. Spread them on a baking sheet and roast for 20 minutes.
2. **Add the Broccoli:** Remove the pan and add the broccoli florets. Drizzle with a little more olive oil, season again, and roast for 10 more minutes, or until everything is golden and crispy.
3. **Cook the Salmon:** While veggies finish roasting, melt butter in a skillet over medium heat. Add minced garlic, lemon zest, and juice. Sear salmon fillets for 3-4 minutes per side, spooning butter over the top as they cook. Cook to your preferred doneness.
4. **Serve It Up:** Plate the salmon with roasted potatoes and broccoli. Drizzle with the leftover lemon butter from the pan. Garnish with fresh parsley, a pinch of salt, and maybe a little extra lemon.

SWAPS & NOTES

: zesty, savory, nourishing, and incredibly easy to make.

Whether it's for a weeknight dinner or a light weekend meal, this one's going in your regular rotation.

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Add the Broccoli Remove the pan and add the broccoli florets.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-lemon-garlic-salmon-with-roasted-potatoes-and-broccoli/>