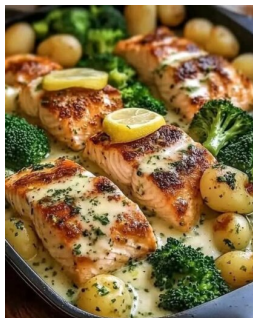


## One-Pan Lemon Garlic Salmon with Roasted Potatoes and Broccoli

Lemon Butter Salmon with Crispy Potatoes and Broccoli



**OVEN**  
**400°F**

**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

**SAVE**  
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### INGREDIENTS

- 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 olive oil, salt, and black pepper. Spread on a parchment-lined baking sheet and roast for 20 minutes.
- 2. Add Broccoli:** After 20 minutes, add broccoli florets to the baking sheet. Toss lightly with the potatoes and roast for an additional 10 minutes, until veggies are tender and lightly crispy.
- 3. Cook the Salmon:** While veggies roast, melt butter in a large skillet over medium heat. Add garlic, lemon zest, and lemon juice. Stir until fragrant, about 1 minute. Add salmon fillets, skin-side down, and sear for 3-4 minutes per side, or until cooked through.
- 4. Plate and Garnish:** Plate salmon with roasted potatoes and broccoli. Drizzle everything with the remaining lemon-butter sauce. Top with chopped parsley for color and freshness.

### SWAPS & NOTES

**Butter :** Adds depth and richness to the sauce.

**Lemon :** Use fresh juice and zest for a punch of flavor.

**Salmon :** Skin-on fillets help retain moisture while searing.

**Broccoli :** Roasts quickly and adds crunch; feel free to sub with asparagus or green beans. ??? Step-by-Step Instructions  
1.

### TIPS FOR SUCCESS

Use a cast iron or stainless steel pan to get a golden sear on the salmon.

Dry the salmon with paper towels before searing to avoid excess splatter.

For extra crispy potatoes , give them space on the baking sheet.

Swap in ghee or clarified butter for a nutty richness.

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

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