

## Easy Herb-Crusted Salmon with Parmesan & Lemon Garlic Butter

Parmesan Herb-Crusted Salmon with Lemon Butter Sauce



**OVEN**  
**400°F**

**TIME**  
**30 min**

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### INGREDIENTS

For the Salmon:

- 4 salmon fillets (skin-on or skinless)
- 1 cup grated Parmesan cheese
- 1/2 cup breadcrumbs (panko for extra crunch)
- 2 tablespoons fresh parsley, chopped
- 1 tablespoon fresh dill, chopped
- Zest of 1 lemon

Salt and freshly ground black pepper, to taste

2 tablespoons olive oil

For the Lemon Butter Sauce:

2 tablespoons butter

Juice of 1 lemon

1 clove garlic, minced

? Ingredient Notes & Swaps:

No fresh herbs? You can use 1 tsp each of dried parsley and dill in place of fresh.

Want it gluten-free? Use gluten-free breadcrumbs or crushed pork rinds.

Extra lemony? Add a pinch of lemon zest to the sauce too.

Need dairy-free? Try nutritional yeast and almond flour for the crust, and use a dairy-free butter substitute.

? Instructions:

1 Preheat Oven:

2 Prepare the Crust:

3 Crust the Salmon:

4 Sear for a Golden Crust:

5 Oven Finish:

6 Make the Lemon Butter Sauce:

7 Serve:

? Tips for Success:

Use room temp salmon: This ensures even cooking and a better sear.

Don't overcrowd the pan: Cook in batches if necessary.

Rest before serving: Let the salmon rest for 1-2 minutes out of the oven before plating.

? Serving Suggestions:

This Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days

Roasted asparagus or green beans

A side of garlic mashed potatoes or quinoa

Crisp white wines like Sauvignon Blanc or Pinot Grigio

## DIRECTIONS

1. **Preheat Oven:** Preheat your oven to 400°F (200°C) and get your oven-safe skillet ready.
2. **Prepare the Crust:** In a bowl, mix the Parmesan, breadcrumbs, parsley, dill, lemon zest, salt, and pepper. This blend will give your salmon a fragrant, cheesy crust with just the right crunch.
3. **Crust the Salmon:** Pat the salmon fillets dry with paper towels. Press the herb-Parmesan mixture firmly onto the top side of each fillet so it sticks well.
4. **Sear for a Golden Crust:** In a large oven-safe skillet, heat olive oil over medium heat. Place the salmon crust-side down and sear for 3-4 minutes until the topping is golden and crisp. Carefully flip the salmon with a spatula.
5. **Oven Finish:** Transfer the skillet to the oven and bake for 5-6 more minutes, or until the salmon is cooked through and flakes easily.
6. **Make the Lemon Butter Sauce:** While the salmon bakes, melt butter in a small saucepan over low heat. Add garlic and lemon juice, cooking until the garlic is fragrant and the sauce slightly thickens, about 2-3 minutes.
7. **Serve:** Drizzle the lemon butter sauce over the cooked salmon fillets before serving. Garnish with extra fresh herbs or lemon wedges if desired.
8. **? Tips for Success:** Use room temp salmon: This ensures even cooking and a better sear.
9. **Don't overcrowd the pan:** Cook in batches if necessary.
10. **Rest before serving:** Let the salmon rest for 1-2 minutes out of the oven before plating.

11. ? Serving Suggestions: Pair your salmon with any of these:
12. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
13. Roasted asparagus or green beans
14. A side of garlic mashed potatoes or quinoa
15. Crisp white wines like : Sauvignon Blanc or Pinot Grigio
16. ? More Recipes You'll Love: If you enjoyed this salmon, try these other crave-worthy dishes:
17. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
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19. This : Cajun Chicken Sausage Gumbo Is My Favorite Bowl of Southern Comfort
20. This : Instant Pot Lasagna Is My Favorite Way to Make Comfort Food Fast
21. This : Baked Kosher Salami Is My Favorite Easy Appetizer with Big Flavor
22. ? Final Thoughts: This Parmesan Herb-Crusted Salmon with Lemon Butter Sauce is a dish you'll return to again and again. It's fast, flavorful, and packed with nourishing ingredients that make it as good for your body as it is for your taste buds.
23. Have you tried this recipe? Let me know how it turned out by tagging @chefmaniac and don't forget to follow for more easy gourmet meals straight from the home kitchen. ???

## SWAPS & NOTES

You can use 1 tsp each of dried parsley and dill in place of fresh.

Use gluten-free breadcrumbs or crushed pork rinds.

Add a pinch of lemon zest to the sauce too.

This blend will give your salmon a fragrant, cheesy crust with just the right crunch. 3 Crust the Salmon Pat the salmon fillets dry with paper towels.

## TIPS FOR SUCCESS

Use room temp salmon : This ensures even cooking and a better sear.

Don't overcrowd the pan: Cook in batches if necessary.

Rest before serving : Let the salmon rest for 1-2 minutes out of the oven before plating. ?

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