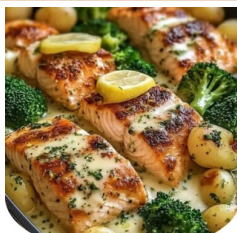


Lemon Butter Salmon with Crispy Edges: My Go-To Quick and Flavorful Dinner

The lemon and butter combo keeps the salmon moist and flavorful.



LEMON BUTTER SALMON WITH CRISPY POTATOES AND BROCCOLI

You Will Need
4 salmon fillets
1 lb baby potatoes, halved
2 cups broccoli florets
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OVEN
350°F

TIME
4-5 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

4 salmon fillets (skin on or off, your choice)
3 tablespoons butter
2 garlic cloves, minced
Juice and zest of 1 lemon
Salt and pepper, to taste
1 tablespoon olive oil
Fresh parsley, chopped (for garnish)
Optional: lemon slices for serving

DIRECTIONS

1. Prep the salmon: I pat the salmon fillets dry with paper towels, then season both sides generously with salt and pepper.
2. Heat the skillet: In a large skillet over medium-high heat, I drizzle in the olive oil and let it heat until shimmering.
3. Cook the salmon: I place the salmon fillets skin-side down in the hot skillet. Letting them cook undisturbed for 4-5 minutes helps create that crispy edge. Then I carefully flip them and cook for another 2-3 minutes.
4. Make the lemon butter sauce: I lower the heat to medium, add the butter and minced garlic to the pan, and let the garlic cook for about a minute. Then I squeeze in the lemon juice and add the zest. I spoon this buttery, garlicky goodness over the salmon fillets.
5. Finish and serve: Once the salmon is cooked through, I transfer it to a plate and pour the remaining sauce over the top. Garnishing with fresh parsley and a couple of lemon slices always makes it look restaurant-worthy.

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

Original recipe: <https://chefmaniac.com/lemon-butter-salmon-with-crispy-edges-my-go-to-quick-and-flavorful-dinner/>