



Quick Salmon Piccata

Savannah · 30/09/2024



Prep Time

25 mins

Difficult

Medium

Servings

4

Description

This savory salmon piccata can be prepped and cooked in under 30 minutes. Serve over pasta or rice.

Ingredients

- - ¼ cup all-purpose flour - 4 (4 ounce) salmon fillets
- skin removed - salt and ground black pepper to taste - 2 tablespoons vegetable oil - ¼ cup dry white wine - 1 teaspoon finely minced garlic - ½ cup chicken broth - 2 tablespoons lemon juice - 1 tablespoon capers
- drained - 2 tablespoons butter - 2 slices lemon

Instructions

1. Pour flour into a bowl. Season salmon fillets with salt and pepper
2. then dredge in flour. Heat oil in a skillet over medium heat. Add salmon and cook until browned
3. about 3 minutes per side. Transfer to a plate and keep warm. Pour wine into the skillet and bring to a boil while scraping the browned bits of food off the bottom of the pan with a wooden spoon. Add garlic; cook until liquid reduces by about half and garlic is fragrant
4. about 1 minute. Add chicken broth
5. lemon juice
6. and capers; stir until mixture comes to a boil. Stir in butter until melted. Return salmon to the skillet and spoon sauce over top. Cook until salmon flakes easily with a fork
7. about 2 minutes per side. Transfer salmon to serving plates. Pour pan sauce over top and garnish with lemon slices. Recipe Tip If you're not a fan of fish
8. you can substitute thinly sliced or pounded chicken breasts for the salmon.