

Pan Seared Salmon

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1. Cut the salmon into 4 filets
2. Marinate the salmon filets with 2 Tablespoons of ***Ginger Broth Concentrate***, let rest for 10 minutes.
3. Cut the lemon and make 4 slices, set aside. Squeeze the rest to make the lemon juice.
4. In a large pan, heat 4 Tablespoons of unsalted butter on medium heat, heat 4-5 minutes, or until the butter gets slightly brown.
5. Add the salmon filets into the pan, cook 3-4 minutes the first side then flip over and cook another 2-3 minutes the second side. Add the lemon juice when cooking another side.
6. Serve the salmon on the plate, drizzle all of the sauce left on the pan on the salmons, topped with the sliced lemons and 2 teaspoons of Italian parsley.