



CAFE THOMPSON RECIPE

LEMON-BROWN BUTTER SALMON CURTIDO

This salmon is out-of-this-world delicious. Since it only has a few ingredients, it's quick, good enough for company but also easy enough for a weeknight dinner. Curtido, a fermented Salvadoran slaw (similar to sauerkraut), is made with cabbage, carrots, onion and oregano.

SERVES 6

INGREDIENTS

- 2 tablespoons oil
- Six 6-ounce skin-on salmon fillets
- 1 lemon
- 4 tablespoons unsalted butter, cubed
- 1 teaspoon kosher salt
- 1 lemon
- 1 large clove garlic, finely chopped
- 1 tablespoon chopped fresh parsley

DIRECTIONS

In a large stainless-steel skillet over medium heat, heat the oil.

Place the salmon in the skillet skin side down and cook, undisturbed, for 4 minutes. Flip the salmon, then finely grate lemon zest around the salmon. Dot butter pieces around the salmon, swirling the pan to help melt the butter and distribute the zest.

Cook for 2 minutes. Cut the zested lemon in half. Add parsley the garlic and juice from 1/2 lemon around the salmon and cook, undisturbed, until the salmon easily flakes with a fork and the garlic is fragrant and slightly softened, about 1 minute more. Hold hot for serving.

Side dishes

Tropical Fruit and Kale Salad
Curtido

