

TUSCAN BUTTER SALMON

Preparation: **10** minutes | Cooking: **35** minutes | Servings: **4**

INGREDIENTS

4 salmon fillets
3 cloves garlic, minced
2 cups baby spinach
1 ½ cups cherry tomatoes, halved
½ cup heavy cream
½ cup grated parmesan
¼ cup basil and parsley, chopped
3 tablespoons butter
2 tablespoons olive oil
Salt and pepper



INSTRUCTIONS

In a large skillet over medium-high heat, heat oil. Season salmon with salt and pepper. When oil is shimmering, add salmon skin side up and cook until deeply golden, about 6 minutes. Flip and cook for another 2 minutes. Transfer salmon to plate. Reduce heat to medium and add butter. When butter has melted, stir in garlic and cook until fragrant, about 1 minute. Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst, then add spinach. Cook until spinach is beginning to wilt. Stir in heavy cream, parmesan and herbs, and bring mixture to a simmer. Reduce heat to low; simmer until sauce is slightly reduced, about 3 minutes. Return salmon back to skillet and spoon sauce over top. Simmer until salmon is cooked through, about 3 more minutes. Garnish with more herbs and lemon if you choose to do so. Enjoy!