

Scott's Tuscan Salmon

INGREDIENTS:

4 (6-oz.) Salmon, fillets
2 cups Baby Spinach
1 ½ cups Cherry Tomatoes (halved or quartered; your choice)
3-4 cloves Garlic, minced (around 2-3 tbsp.)
3-4 slices Bacon or Pancetta, diced (optional)
¼-½ cup Herbs, chopped (basil, parsley), plus additional for garnish
1 Lemon, cut into wedges
1 tsp. Black Pepper, freshly ground
1 tsp. Kosher salt
2 tbsp. Olive Oil, extra-virgin
3 tbsp. Butter
½ cup Heavy Cream
½ cup Parmesan cheese, grated

DIRECTIONS:

Prepare salmon by placing them on a plate skin-side down. Sprinkle Kosher salt and pepper on filets and set aside. Heat pan to medium-high and add olive oil.

If you choose to add diced bacon or pancetta, add it to the pan first and cook until crispy. Using a slotted spoon, remove bacon from the pan and set aside.

Once the oil is hot, place the salmon filets skin-side up and cook for 6 minutes. Flip over and cook the salmon skin-side down for 2 minutes. Remove from heat and set aside. Keep warm.

Add butter to the pan and melt it. Add minced garlic and cook for a minute until you can smell the garlic. Once that happens, add the diced cherry tomatoes. Add salt and pepper. Add baby spinach, basil and parsley, bacon or pancetta, heavy cream, and Parmesan cheese. Simmer for 3 minutes.

Add the salmon, skin-side down, back to the pan and simmer for 3 minutes. Spoon the pan juices over the salmon and remove it from the heat. Garnish with additional basil and parsley if desired. Squeeze 1-2 lemon wedges (to your taste) over the salmon and serve. Leave the remaining lemon wedges for your guests to use on their individual pieces of salmon.

NOTES:

Serve warm with mashed potatoes or rice and vegetables.