

Salmon Persillade

This recipe is a roasted Salmon fillet with Persillade Sauce, a simple parsley sauce similar to a chimichurri or our Carriage House Herb Vinaigrette. This dish is vibrant and fresh, yet approachable and well suited for all seasons.



4 6 ounce	salmon fillets
1 tablespoon	extra virgin olive oil
2 tablespoon	lemon zest
4 tablespoons	lemon juice
1 cup	flat leaf parsley
2 clove	grated garlic clove
4 tablespoons	extra virgin olive oil
1 teaspoon	kosher salt
1 teaspoon	freshly cracked black pepper

1. Preheat and oven to 375°F.
2. Brush the salmon fillets with olive oil and place on a parchment lined baking sheet. Place in the oven for 10 minutes.
3. While the salmon is baking combine the remaining ingredients in a blender and puree.
4. Remove the salmon from the oven and arrange on a plate. Pour the sauce over the fillets and serve.