

RAM'S HORN

SALMON FILET

Recipe Courtesy: Kristy Panos and Tom Thomas from Rams Horn

- 6 oz. salmon filet, rinsed
- 1 T vegetable oil
- Melted butter
- Parsley
- Fresh lemon
- Dill sauce

Add the vegetable oil in medium skillet on med-med high heat.
Add the salmon filet, rotating each side until flaky or your desired temperature

Lightly brush with melted butter, garnish w parsley

Serve with fresh lemon and a 2oz. Side of dill sauce on side

We recommend pairing the salmon with steamed broccoli and rice pilaf.