



SIERRA  
**GOLD**  
SEAFOOD

Bright, buttery, and perfectly seared — this simple yet elegant dish lets Ōra King Salmon shine.

## **Pan-Seared Ōra King Salmon with Lemon-Dill Butter**

### **Ingredients:**

- 4 Ōra King Salmon fillets
- 2 tbsp butter
- 1 clove garlic, minced
- Juice of 1 lemon
- 1 tbsp fresh dill, chopped
- Salt and pepper to taste

### **Instructions:**

- Season salmon with salt and pepper.
- Heat butter in a skillet over medium-high heat and sear salmon skin-side down for 3–4 minutes.
- Flip and cook for another 1–2 minutes.
- Add garlic, lemon juice, and dill to the pan and spoon sauce over salmon.
- Serve with roasted potatoes and asparagus.