



S I E R R A
GOLD
S E A F O O D

Bright, buttery, and practically cooks itself — fresh, cozy, and SO satisfying!

Lemon Butter Salmon Foil Packets

Ingredients:

- 1½ lbs salmon fillets (skin on or off)
- 3 tbsp butter, sliced
- 2 cloves garlic, minced
- 1 lemon, thinly sliced
- ½ tsp salt
- ¼ tsp black pepper
- ½ tsp paprika (optional)
- 1 tbsp olive oil
- 1–1½ cups asparagus or broccoli florets (optional)
- 1 tbsp fresh parsley, chopped (optional)

Instructions:

- Preheat oven - Heat oven to 400°F.
- Prep foil - Tear off large pieces of foil (one per portion or one large packet).
- Drizzle foil lightly with olive oil.
- Assemble packets - Place salmon on foil. Season with salt, pepper, and paprika.
- Sprinkle garlic over salmon, top with butter slices and lemon slices.
- Add veggies around the salmon if using.
- Seal - Fold foil over salmon and crimp edges tightly to seal in juices.
- Bake - Bake for 15–18 minutes, until salmon flakes easily with a fork.
- Finish & serve - Carefully open foil (steam!), sprinkle with parsley, and serve with extra lemon if desired.

Serving Ideas:

- Over rice, quinoa, or orzo
- With a simple side salad
- Straight from the foil for minimal cleanup!