

OVEN ROASTED SALMON WITH CHARDONNAY BUTTER SAUCE

 4 servings  30 minutes

Chef Gregory's Chardonnay Butter Sauce Salmon recipe is super quick and easy to make, but tastes like something you'd order at a 5-star restaurant! Salmon fillets are baked to perfection, then lightly coated in an incredible creamy sauce made with Chardonnay, cream and butter.
Enjoy!



INGREDIENTS

- FOUR 6 OUNCE SALMON FILLETS
- 1 TABLESPOON OLIVE OIL
- GARLIC POWDER, SALT AND PEPPER
- ½ CUP HEAVY WHIPPING CREAM
- ½ CUP DICED ARTICHOKE HEARTS
- 3 TABLESPOONS SMV CHARDONNAY
- 2 TEASPOONS UNSALTED BUTTER
- 2 TEASPOONS FRESHLY SQUEEZED LEMON JUICE
- 2 TEASPOONS FINELY CHOPPED PARSLEY



INSTRUCTIONS

PREPARE THE SALMON.

1. PREHEAT OVEN TO 400°F
2. RUB EACH FILLET WITH OLIVE OIL AND SEASON WITH LIGHTLY WITH GARLIC POWDER, SALT AND PEPPER
3. PLACE SALMON ON A BAKING SHEET AND PLACE IN OVEN UNTIL COOKED THROUGH; 7-9 MINUTES.

PREPARE THE SAUCE.

1. IN A SMALL SAUCEPAN COMBINE ALL OF THE SAUCE INGREDIENTS.
2. SIMMER ON MEDIUM HEAT, ABOUT 5 MINUTES
3. SERVE THE SALMON FILLETS WITH A COUPLE SPOONFULS OF SAUCE AND ENJOY.