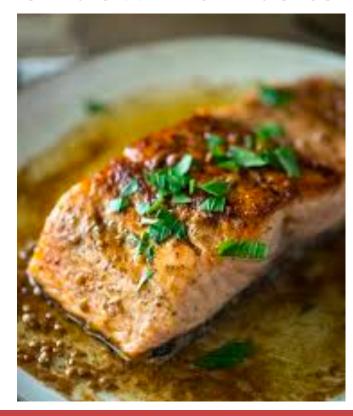
## Oven Roasted Salmon with Chardonnay Butter Sauce

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
- 1/2 CUP HEAVY WHIPPING CREAM
- 1/2 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 over until gooked 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.