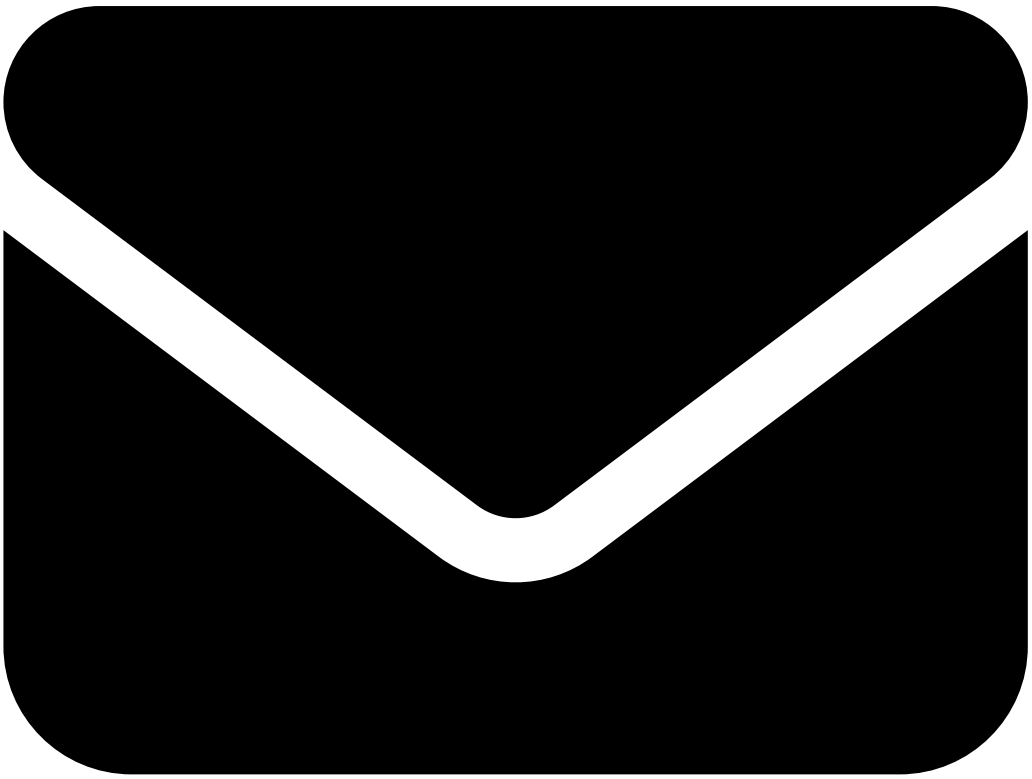
Quick and easy Creamy Salmon piccata

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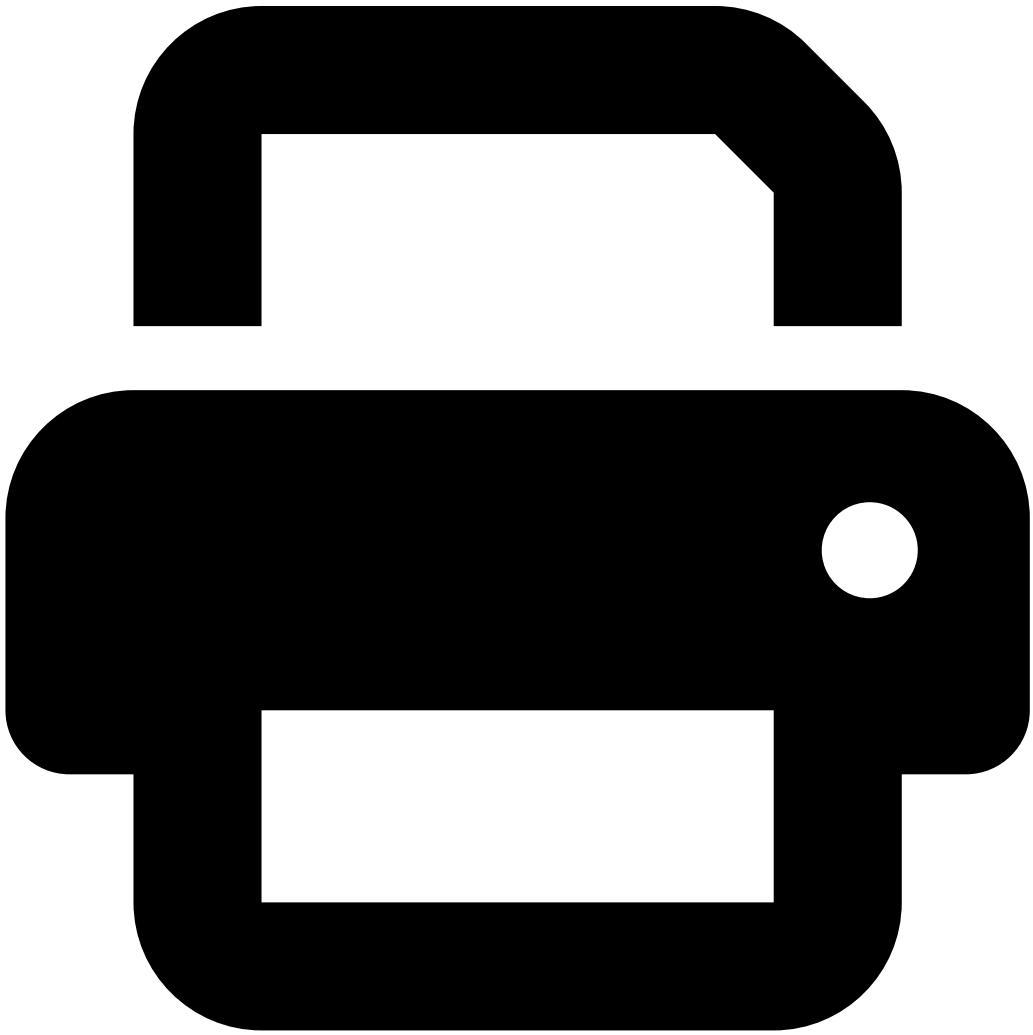
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If you’re looking for a quick and easy salmon recipe that delivers restaurant-quality flavor, this quick and easy **salmon piccata** is the perfect choice. In just 30 minutes, you can have a bright, buttery, and lemony dish that’s bursting with classic Italian flavors. With its simple ingredients—fresh salmon fillets, zesty lemon, briny capers, and a silky white wine sauce—this **one-pan salmon piccata** is a weeknight dinner dream. Plus, it’s naturally low-carb, packed with omega-3s, and incredibly satisfying.

Whether you’re a fan of traditional **chicken piccata** or just love seafood dishes with bold flavors, this **salmon piccata recipe** will become a go-to favorite. It pairs beautifully with pasta, mashed potatoes, or roasted vegetables, making it a versatile meal for any occasion. Best of all, this easy salmon recipe requires minimal prep and comes together in a flash—perfect for busy nights when you want something impressive without the fuss.

Things to Know About This Creamy Salmon Piccata Recipe

Ready in 30 minutes
Perfect for busy weeknights or when you want something special without spending hours in the kitchen.

Simple, everyday ingredients
No hard-to-find items here—this recipe uses pantry staples like lemon, garlic, cream, and capers, plus a few fresh additions.

A twist on a classic
Traditional piccata gets an upgrade with **sun-dried tomatoes**, **spinach**, and a splash of **cream** for a richer, more vibrant sauce.

Great with pasta
Serve over angel hair or spaghetti, or even with mashed potatoes or rice—anything to soak up that lemony cream sauce.

Customizable.
Not into sun-dried tomatoes or spinach? Leave them out and keep it classic. The sauce is still bright, buttery, and full of lemony goodness.

Don’t overcook the salmon!
For best results, cook the salmon just until it flakes easily but still has a hint of pink in the center. It stays juicy and tender that way.

If you love salmon as much as I do here are a few of my other favorite salmon recipes Pan seared salmon orzo or my creamy marry me salmon fettuccine

Quick and easy Creamy salmon piccata



- 4 6 oz salmon fillets
- 1/4 cup flour
- Salt and pepper to taste
- 2 tablespoons each butter and olive oil
- 1 cup chopped spinach
- zest and juice from two lemons
- 1 cup heavy whipping cream
- 1/2 cup chicken stock
- 1/2 cup white wine
- 2 Tbs. chopped garlic
- 1/2 cup chopped onion
- 1/2 cup capers
- 1/2 cup chopped sun dried tomatoes
- 4 Tbs. chopped Italian parsley

1. Salt and pepper fish
2. coat with flour
3. Heat oil and butter add onion and garlic saute until opaque
4. Add salmon brown on both sides remove from skillet
5. Add heavy whipping cream, wine, chicken stock, lemon juice and rind
6. Simmer until thickens about 10 minutes
7. Add spinach, capers and sun dried tomatoes cook 5 minutes longer

8. Return fish to pan Simmer 5 minutes more. Add the parsley.