

# Tuscan salmon for two

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Are you looking for an easy and impressive Holiday dinner? Yepee!!! I got one for you, not only is this Tuscan salmon dinner for two easy it's delicious, quick and EASY!!! Rich and creamy, crisp on the outside, flaky and juicy on the inside, restaurant quality pan seared salmon you cook at home!!! It can be on your table in 30 minutes or less, making it quick enough for busy week day meals, and fancy enough for Saturday date night dinners at home.

## Things to know about this Tuscan salmon for two

First the ingredient list is for two restaurant size portions. You can easily double the recipe to fit your how many you want to feed.

The other thing about salmon, don't over cook it, it should be flaky and be sure to use a big enough saute pan so the fish isn't crowded or the salmon wouldn't be seared, it will be more like boiled YUCK!!!! Season the salmon just before cooking to prevent the salt from drawing out the moisture in the fish. Leave the juices in the pan, that's where the flavor is. In the restaurant we use white wine to de glaze the pan. Salmon is great on it's own, but when you add a creamy sauce you get a super delicious dinner, your guest will think took hours to prepare. They won't believe that this restaurant style salmon recipe comes together in less than 30 minutes. This recipe is as easy as a throw-together plain pasta dish. Actually cook up some pasta *al dente*, it's perfect served along side the salmon, or toss the pasta in the creamy,

sauce for a complete dinner. This salmon dinner will look elegant on your table, when served in these beautiful white dinner plates food looks good on white plates, that's the color we use at the restaurant.

If you make this delicious salmon dinner ,please leave me a comment, I love hearing from you, and please don't forget to tag me on Instagram. I love hearing from you, it's my favorite part. Thanks!!!

## Ingredients

- 2 skinless – boneless salmon fillets about 6 oz. each
- 2 Tsp. each garlic + onion + paprika powder
- 2 Tbsp. minced garlic
- 1/2 cup chopped onion
- 2 cups cherry tomatoes
- 1 cup white wine
- 1 cup chicken stock
- 1 cup heavy cream

- 2 cups chopped spinach
- 1/2 cup grated parmesan cheese

## Instructions

1. Start by washing your fish and patting dry. Season with the garlic, onion, and paprika powder. Salt and pepper to taste.
2. In a saute pan over medium high heat add the butter and olive oil. Once it's hot add the salmon fillets and cook until brown on both sides. About 3-5 minutes per side depending on the thickness of the salmon. Then remove and set aside.
3. In the same pan add the minced garlic and chopped onion, cook until soft and translucent. Then add the cherry tomatoes cook until the tomatoes blister. Deglaze the pan with the white wine. Waiting until it evaporates, then add in the chicken stock and cream. Simmer until sauce thickens 10-13 minutes. Add the spinach and parmesan cheese the last three minutes. Return the salmon back to the pan just to heat through. ENJOY!!!!