



RECIPE

# Seared Salmon En Papillote With Basil Chive Butter



Ready in **20 minutes**

Serves **4 people**

## Ingredients

- 4, 6oz. skinless filets, seared
- 1 zucchini cut into ribbons
- 2 carrots
- Basil Butter, see recipe below
- ½ Sheet parchment paper

## Preparation

1. Cut parchment into heart shaped pieces. Paint with clarified butter. Place parchment on table open to butterfly shape.
2. Place basil butter, carrots and zucchini in center.
3. Place fish on top. Add another slice of butter and more vegetables.
4. Salt and pepper to taste.
5. Fold over parchment, starting at bottom edge. Cross hatch fold, until you get to the top. You can staple or paperclip the top, if you want.



6. Cook 10-12 Minutes in a 400 Degree oven until puffed. Serve in parchment with couscous.