



CAMP  
SOUTHERN  
GROUND

## LEMON-GARLIC SALMON & ASPARAGUS

### INGREDIENTS

#### SALMON AND ASPARAGUS

- 2 lbs salmon filet, cut into six – 6 oz portions
- 2 lbs asparagus\*, fibrous ends removed
- Salt and black pepper, added to taste
- 1 Tbsp olive oil
- 1 small lemon, sliced into rings for garnish

#### LEMON-GARLIC-HERB BUTTER

- 6 Tbsp unsalted butter, softened (\*see quick softening note)
- 2 Tbsp fresh lemon juice, from 1 small lemon
- 2 garlic cloves, pressed or minced
- 2 Tbsp fresh parsley, finely chopped
- 1 tsp salt, we used sea salt
- 1/4 tsp black pepper



### INSTRUCTIONS

1. Preheat oven to 450°F. Line large, rimmed baking sheet with parchment paper.
2. Place salmon filets in a row down the center of your lined baking pan. Arrange trimmed asparagus on the sides of the salmon. Drizzle asparagus lightly with olive oil and roll to coat. Sprinkle both asparagus and salmon with salt and pepper.
3. In a medium bowl, use a fork to mash together all ingredients for flavored butter. It takes a couple of minutes to come together but keep mashing and it will happen. Spoon 3/4 of butter mix over salmon and spread evenly (no need for perfection). Dab remaining mix over asparagus.
4. Top each salmon fillet with a slice of lemon and bake uncovered at 450°F for 10-12 minutes (a thinner fillet will take 10 minutes, and a larger fillet takes 12 minutes). Set the oven to BROIL and bake another 2-3 minutes to give the salmon a golden glow. Bake until salmon is flaky and cooked through with an internal temperature of 145°F on an instant-read thermometer.
5. Serve immediately and enjoy!