

# Marry Me Salmon

*Salmon so good it will make you say "Marry Me" to whomever makes it for you!*

## Ingredients:

4 salmon fillets, skinless  
2 tablespoons olive oil  
2 teaspoons Italian seasoning  
1 teaspoon salt  
1 teaspoon garlic powder  
1/2 teaspoon oregano  
1/2 teaspoon black pepper  
1/2 teaspoon red pepper flakes

## Cream Sauce:

3 tablespoons unsalted butter  
1/2 tablespoon minced garlic  
1 cup heavy cream  
1/2 cup chicken broth  
1 teaspoon lemon juice

2 tablespoons cream cheese, softened  
1/2 to 3/4 cup grated parmesan, to taste  
salt, to taste  
black pepper, to taste  
1 tablespoon fresh parsley, finely chopped  
2 tablespoons fresh basil, chopped

## Directions:

To a plate, lay the salmon fillets flat. Drizzle olive oil on top and season with Italian seasoning, salt, garlic powder, oregano, black pepper, and red pepper flakes.

Heat an oiled skillet or pan over medium-high heat.

Add the salmon filets to the pan and cook on each side until golden brown and crispy, about 3 minutes on each side. Then drop the heat to low and allow the salmon to cook through to the center. Remove the filets from the pan.

In the same saucepan over medium heat, add the butter and the garlic. If you'd like to add onions, feel free to do so at this step. Sauté for a minute or two.

Add the heavy cream, chicken broth, and lemon juice. Whisk together and bring to a simmer for 2 to 3 minutes.

Add the cream cheese and parmesan and whisk again until the sauce thickens. Once it thickens, add salt and black pepper to taste.

Mix in the basil and parsley. Add the salmon back into the pan with the sauce. Let the salmon sit in the sauce for a minute or two to reheat in the sauce again before taking off the heat and enjoying!



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Serves 4 | Recipe <https://moribyan.com/marry-me-salmon/>