



Salmon with Lemon Butter NUR HIDAYAH

Ingredients

- 500 g Salmon Fillet
- 0.5 tsp Ground Black Pepper
- 0.5 tsp MAGGI® CukupRasa™
- 1 tbsp Cooking Oil
- 2 Russet Potatoes
- 0.5 cup Cooking Cream
- 20 g Butter
- 100 g Asparagus
- 0.25 tsp MAGGI® CukupRasa™
- 0.5 tsp Black Pepper Powder
- 1 tbsp Butter
- 1 clove Garlic
- 0.33 cup Cooking Cream
- 1 tbsp Lemon Juice
- 1 tsp Lemon Peel
- 0.5 tsp MAGGI® CukupRasa™
- 1 sprig Parsley

Instruction

1. Marinade salmon with black pepper and MAGGI® CukupRasa. Heat the cooking oil, grill the salmon on the skin first. Cover with a lid. 3 min for each side. Lift and let the salmon rest for a while.
2. Boil the potatoes until soft. Drain and mash. Add MAGGI® CukupRasa, cooking cream and butter. Mix well.
3. Mix asparagus with MAGGI® CukupRasa and black pepper. Fry on a pan for 2 min.
4. Put butter in a pan, add garlic, fry until fragrant. Add the cooking cream, grated lemon peel, and lemon juice. Add MAGGI® CukupRasa and parsley leaves. Mix well.
5. Serve salmon, mashed potatoes and asparagus along with the sauce.

Nutrition

Carbohydrates	22.39 g
Energy	423.03 kcal
Fats	24.11 g
Protein	29.62 g

🕒 26 Minutes

⊕ 4