



Tuscan Salmon with La Bastarda Bianco di Toscana

INGREDIENTS:

- 3 salmon fillets
- 2 teaspoons olive oil
- 2 tablespoons butter
- 5 cloves garlic, finely diced
- 1 small yellow onion, diced
- 1/3 cup vegetable or chicken broth
- 1 pint cherry tomatoes, cut in halves
- 1 1/2 cups heavy cream
- Salt & pepper to taste
- 3 cups baby spinach leaves
- 1/2 cup grated parmesan
- 1 tablespoon fresh parsley, chopped

HOW TO MAKE:

Step 1

Heat the oil in a large skillet or frying pan over medium-high heat. Season the salmon filets on both sides with salt and pepper, then sear in the hot pan flesh-side down for 5 minutes then repeat on the other side, or until salmon is cooked to your liking. Remove from the pan and set aside. Do not clean pan.

Step 2

In the same pan, melt the butter in the remaining cooking juices over medium heat. Add in the garlic and saute until fragrant (about one minute). Add onion and saute until translucent. Add the cherry tomatoes and saute for 1-2 minutes so they release their flavors. Finally, pour in the broth, and allow the sauce to reduce down slightly.

Step 3

Reduce heat to low, add the heavy cream, and bring to a low simmer while stirring often. Season the cream sauce with salt and pepper to taste.

Step 4

Add baby spinach and allow to wilt in the sauce. Add parmesan cheese, then allow cream sauce to simmer for another minute until cheese melts through.

Step 5

Add the grilled salmon filets back into the pan; sprinkle with the parsley, and spoon the sauce over each filet. Serve immediately and garnish with grated parmesan optional.