



Salmon with capers and lemon

NIBBLEDISH CONTRIBUTOR

Ingredients

1 salmon fillet
1 lemon
2 tablespoon of capers
olive oil

pepper

Instructions

Quick and foolproof way to cook salmon.

- heat pan w/some olive oil (medium heat)-as pan heats up, cut the lemon in half (slice up only 1 half of the lemon, leave the other half for later)
- toss capers and lemon into the oil when the pan is hot
- gently put your fillet skin up into the pan, moving the capers and lemon slices to the side
- flip salmon over after, sprinkle pepper, put the cooked lemon slices over fillet along with the capers. take the other half of the lemon and squeeze the juice over the salmon and let it cook until desired wellness~

enjoy~