



POACHED SALMON – SERVED WITH SWISS CHARD, PINE NUTS AND FRESH LEMON

½ cup dry white wine

½ cup water

4 salmon fillets

1 tsp. **Oh! So Garlic**

2 Tbsp. softened butter

1 tsp. **Garlic Pepper with a Twist
Lemon**

Salt and pepper to taste

Fresh lemon

Heat wine, water and Oh! So Garlic over medium-high heat in a large non-stick skillet for 5 minutes. Slide salmon pieces into poaching liquid and dot with butter. Sprinkle with Garlic Pepper with a Twist of Lemon, salt and pepper. Bring to a slow boil, reduce heat to medium and poach until salmon flesh is firm, about 10 to 15 minutes. Serve over Swiss chard or spinach.

