

Spring Salmon with Leek Confit

Time: Under 45 minutes

Servings: Four

Level: Easy

Ingredients:

- o 4 4-oz pieces of Salmon skin on
- o Salt and Pepper

Honey-Mustard Garlic Sauce

- o 2 Tablespoons Dijon Mustard
- o 2 Tablespoons Honey
- o 2 cloves garlic, minced
- o 2 Tablespoons Parsley
- o 1 teaspoon Lemon Zest

Leek Confit

- o 4 Leeks, separate white/pale green and dark green parts in two and wash thoroughly
- o 2 Tablespoons Butter
- o 1 teaspoon Salt
- o ¼ teaspoon Black Pepper

Directions:

- 1) Preheat oven to 350°.
- 2) Line a baking Sheet with Foil. Place Salmon on it skin side down.
- 3) Season generously with Salt and Pepper.
- 4) Brush the Honey-Mustard Garlic Sauce on the Salmon.
- 5) Fold the Foil, crimp at sides and make a little tent. Cook for 10-12 minutes.
- 6) Open up foil, brush more sauce on top. Place under broiler for 2 minutes.
- 7) Bring a pot of water to a boil and then add the dark green leeks, cook for 5 minutes and strain.
- 8) Heat a pan to medium, add Butter until melted and foamy.
- 9) Add Leeks (both dark green and white/pale green) and cook covered for 10 minutes, stirring occasionally.
- 10) Add Salt and Pepper to the Leek Confit.