



Olive on Tap Cilantro Lime Butter Olive Oil Salmon

Cilantro Lime Butter Salmon is pan seared to tender and flaky perfection and has the most amazing cilantro lime butter honey sauce on top!

INGREDIENTS: 4 6 ounce salmon fillets * salt and pepper
2 Tablespoons **Olive on Tap Cilantro Lime Olive Oil** * 3 Tablespoons
Olive on Tap Butter Olive Oil * 3 garlic cloves minced * 1/2 cup vege-
table broth * 1/4 cup lime juice * 3 Tablespoons **Olive on Tap Cilantro
Lime Golden Balsamic** * 1/4 cup cilantro chopped * chopped cilantro
and fresh lime slices for garnish

In a large skillet over medium-high heat add the Cilantro Lime Olive Oil. Add the salmon skin side up to the skillet and reduce the heat to medium-low. Cook without turning for 6-7 minutes until the salmon gets a brown crust. Flip the salmon and cook for an additional 2 minutes. Remove and set aside on a plate. Add the Butter Olive Oil, add in garlic and cook for a minute until tender. Whisk in vegetable broth, lime juice, balsamic, and cilantro. Let simmer on very low heat and reduce. Add salmon back to the pan and let it cook in the sauce until heated through. Serve with additional chopped cilantro and lime wedges if desired.