

Lemon-Pepper Salmon

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4 SERVINGS

INGREDIENTS

- 2 tablespoons butter
- 2 tablespoons olive oil
- 4 (4 ounce) salmon steaks
- 1 teaspoon minced garlic
- 1 tablespoon lemon pepper
- 1 teaspoon salt
- 1/4 cup water
- 1 cup chopped fresh tomatoes
- 1 cup chopped fresh cilantro
- 2 cups boiling water
- 1 cup uncooked couscous

PREPARATION

1. Heat the butter and olive oil in a large skillet over medium heat. Place salmon in the skillet, and season with garlic, lemon pepper and salt. Pour 1/4 cup water around salmon. Place tomatoes and cilantro in the skillet. Cover, and cook 15 minutes, or until fish is easily flaked with a fork.
2. Bring 2 cups water to boil in a pot. Remove from heat, and mix in couscous. Cover, and let sit 5 minutes. Serve the cooked salmon over couscous, and drizzle with sauce from skillet.