



Fresh. Simple. Sustainable.

## **Salmon en Papillote with Vegetables and Herbed Compound Butter**

### **The Chopping Block**

1 stick butter, room temperature  
1 tablespoon lemon zest  
1 tablespoon orange zest  
1 tablespoon fresh parsley, rough chopped  
1 teaspoon fresh dill, rough chopped  
salt and pepper to taste  
2 tablespoons butter, room temperature  
1/2 bulb fennel, sliced very thin  
1 zucchini, sliced into thin rounds  
1 shallot, sliced thin  
1 orange, cut into segments  
Four 5- to 6-ounce salmon fillets, skinless and boneless  
salt and pepper to taste

Preheat the oven to 400°.

Combine the stick of butter, zests and herbs in a small bowl and mix together with a spoon or spatula. Season with salt and pepper to taste.

Cut out four large heart-shaped pieces of parchment paper. Brush softened butter around the edges of the parchment. Place the fish on one side of the heart and season with salt and pepper to taste. Top the fish with the fennel, zucchini, shallot and 3 or 4 orange segments. Place a dollop of the butter on top of the vegetables. Seal the parchment by folding over the other side of the heart, folding in the edges of the paper, and twisting the ends to secure.

Place the packages on a sheet tray. Cook until packages become puffy and slightly browned, about 10 minutes. Open carefully and serve in the parchment.

Serves 4