

Salmon with Rice Pilaf

Wild Caught Alaska Salmon

Sprinkle Salmon with salt and pepper (or lemon pepper if you prefer).

Then heat 1 tablespoon of olive oil and 1 tablespoon of butter in a pan and cook the salmon for about 4 minutes on both sides.

Rice Pilaf

Heat 1 tablespoon of olive oil in a skillet over medium heat. Dice $\frac{1}{4}$ of your onion. Chop your celery and cook both for about 3 minutes.

Add 1 clove of minced garlic and stir.

Add the rice and stir, until the rice is lightly toasted.

Add 2 cups of water for 2 servings or 4 cups of water for 4 servings.

Add the chicken base (in a small container). Mix really well until the base is dissolved in the water.

Reduce heat to a simmer, cover and cook for 10 minutes.

Plate

Add your salmon to a plate and squeeze some lime on it and add some of your rice pilaf to the side.

You may want to add some salt to taste for your Salmon. Enjoy!!