



Herb Butter Salmon with Lemon Zest Orzo

Prep Time: 12 minutes

Cook Time: 22 minutes

Makes: 2 servings

1 package SeaPak® Herb Butter Salmon

1 can (14 oz) vegetable broth

2/3 cup dry white wine

1 tbs olive oil

1 cup uncooked orzo pasta

1/4 tsp dried thyme

1 tsp lemon zest

PREHEAT oven to 425°. Bake fish for 20 to 22 minutes.

POUR vegetable broth, white wine, and olive oil into a medium-size nonstick sauce pan, while fish fillets are cooking. Place pan on high heat and bring to a boil.

ADD pasta to broth mixture. Simmer (low rolling boil) until pasta is al dente (about 11 minutes), stirring every couple of minutes. Liquid should be mostly absorbed.

REMOVE pan from heat. Add thyme and lemon zest to pasta. Stir to incorporate. Cover with lid until fish fillets are done baking.

SPOON pasta onto serving plates, finish with salmon fillets, serve and enjoy!

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