Salmon Fillets with Sauteed Lemons & Onions on Farfalle

Ingredients

4 salmon portions
2 tbsp sour cream
1 1/2 tsp lemon juice
1/2 tsp salt
Creole seasoning
2 tbsp olive oil, plus 2 tbsp
1 medium yellow onion, thinly sliced
2 medium lemons, ends trimmed & sliced into thin rounds
12 oz farfalle pasta
2 tbsp extra virgin olive oil
1/4 cup sliced scallions
Chopped fresh parsley, garnish

Directions

In a small bowl, stir to combine sour cream, lemon juice and salt. Set aside. Meanwhile, lightly season salmon on both sides with creole seasoning.
In a large skillet, heat 2 tbsp of olive oil over medium high heat. When hot, add onions and cook just until beginning to get translucent, about 3 minutes. Spread the onions out so they cover the bottom of the pan. Place the salmon fillets on top of the onions and lower the heat to medium low. Top salmon with lemon. Cover and cook until salmon is just cooked through and onions are carmelized, about 8-10 minutes. Be careful not to burn onions. Add water if needed. White salmon is cooking, cook pasta. Drain and toss with remaining olive oil, salt and scallions. Serve salmon w/ lemons and onions over pasta and top with sour cream sauce and drizzle with extra-virgin olive oil.

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