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## Salmon & Asparagus en Papillote With Lemony Gremolata

2, 4-oz. salmon fillets  
½ lb. asparagus, trimmed and sliced in half  
Olive oil  
Salt and pepper  
4 lemon slices

### *For the Gremolata*

1 cup Italian parsley, finely chopped  
Zest of 1 lemon  
1 Tbsp. olive oil  
1 garlic clove, minced  
1 tsp. preserved lemon, finely chopped  
(recipe included)



1. Preheat oven to 350°F.
2. Cut 2 pieces of parchment paper, each measuring 12 inches by 17 inches. Fold in half and crease; then open and lay flat.
3. Lay salmon against crease and asparagus against the salmon.
4. Drizzle with olive oil, salt and pepper. Lay lemon slices on salmon.
5. Fold top of parchment over salmon and asparagus. Starting at one end, roll parchment into small pleats to seal edges together and make a half-moon pocket.
6. Place each parchment bundle on a sheet pan, and bake for 15 minutes.
7. While salmon is cooking, make gremolata. Mix together parsley, lemon zest, olive oil, garlic and preserved lemon in a small bowl. Set aside until ready to use.
8. When salmon and asparagus are finished cooking, transfer to serving plates. Carefully tear open packets and serve immediately with gremolata.

Makes 2 servings

# Preserved Lemons

1-qt. jar, sterilized

¼ cup, plus 1 tsp. per lemon kosher salt

4 to 5 lemons, preferably Meyer lemons,  
scrubbed clean

Extra fresh-squeezed lemon juice if needed

## *Optional Additions\**

Red chilies

Black peppercorns

Bay leaves

Coriander seeds



1. In a sterilized jar, place 2 tablespoons of kosher salt.
2. Prepare the lemons by cutting ¼ inch off the tip of each fruit. Next, slice the lemons in half lengthwise starting at the top, but do not cut all the way—keep the lemons attached at the base. Make a second cut across so the lemons are now quartered but remain attached at the base.
3. Open the lemons and generously sprinkle 1 teaspoon of kosher salt over the pulp and peel of each lemon, being careful to keep the lemons attached at the base.
4. Next, pack the lemons in the jar, squish them down so the juice is extracted and the lemon juice rises to the top of the jar. (\*This is also where you can add chilies, peppercorns, bay leaves and coriander seeds, layering between the lemons as you go.)
5. Fill the jar with lemons, making sure the top is covered with lemon juice. Add more fresh juice as necessary and top with 2 remaining tablespoons of kosher salt.
6. Seal the jar. Let it sit at room temperature for 2 days, turning the jar upside down occasionally.
7. Place it in refrigerator and let it sit for at least 3 weeks more, turning the jar upside down occasionally until lemon rind softens.
8. To use, remove a lemon from the jar and rinse thoroughly to remove salt.
9. Lemons can be stored in refrigerator for up to 6 months.