



Salmon en Papillote

Ingredients:

1 (1 ½ lb) piece center cut salmon fillet, skinned and cut into 4 equal sized pieces

1 medium carrot, halved lengthwise and very thinly sliced crosswise

1 medium leek, white and light green parts only, halved lengthwise, washed well to remove any grit, then very thinly sliced crosswise

4 ounces (about 4 large) shiitake mushrooms, stems removed and very thinly sliced

Kosher salt and freshly ground black pepper

4 (1 to 2" long) thyme sprigs

2 teaspoons finely grated fresh lemon zest

4 teaspoons extra virgin olive oil

4 teaspoons dry white wine

Directions:

Preheat to 400F with rack in middle.

Place a piece of salmon in the center of a parchment piece.

Arrange vegetables around fish and season with some (about ¼ teaspoon each) salt and pepper.

Top each fillet with a thyme sprig and sprinkle with ½ teaspoon lemon zest. Drizzle 1 teaspoon each olive oil and wine over fish.

Fold parchment over fish and vegetables to make a triangle. Beginning with one corner (not the pointed end), gather and crimp paper tightly around fish, twisting the end to tighten package securely.

Place packages directly on a large (4 sided) baking sheet in oven and roast

12 minutes.

To serve, place each package on a plate and use scissors to open. Serve immediately.