

## Sautéed Salmon with Cider Sauce with simple ingredients

**Yields: 8 Servings**

### **Ingredients:**

- 4 Tbsp Butter for sautéing
- 2 Tbsp Shallots, chopped
- ½ C Dry cider
- ½ tsp Tomato paste
- ¼ C Whipping cream
- 3 Tbsp Unsalted butter for sauce

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Salt & pepper to taste

- 2 lbs. Fresh spinach, stems removed
- 2 Apples, peeled, cored and sliced
- 3 lbs. Fresh salmon, sliced into filets

### **Method:**

1. **Prepare sauce:** Sauté shallots in 1 tbsp butter. Add cider and tomato paste. Reduce until 1 tbsp liquid remains. Add cream and boil it. Add the 3 tbsp butter, bit by bit, whisking constantly. Salt and pepper to taste. Set aside.
2. Sauté spinach in 1 tbsp butter until it begins to wilt. Remove from pan.
3. Sauté apple slices in 1 tbsp butter for 3 minutes. Set aside.
4. Sauté salmon filets in 2 tbsp butter for 2 minutes on each side.
5. Serve salmon on top of spinach, garnish with apples. Nap with sauce.