

Ginger-Poached Salmon with Belgian Endive

Yield: 4 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/norwegian-poached-salmon-recipe>

Ingredients:

- 5 cups chicken broth
- 4 cups water
- 4 ounces ginger peeled and cut into fine julienne
- 4 tablespoons unsalted butter
- 1 shallot minced
- 1 lemon
- 1/4 cup white wine
- 4 salmon steaks or fillets, each 6 oz.
- freshly ground pepper
- salt
- 4 fresh basil leaves slivered
- 2 Belgian endive thinly sliced

Nutrition:

1. Calories: 540 calories
2. Carbohydrate: 26 grams
3. Cholesterol: 140 milligrams
4. Fat: 27 grams
5. Fiber: 10 grams
6. Protein: 50 grams
7. SaturatedFat: 9 grams
8. Sodium: 450 milligrams
9. Sugar: 1 grams

Thank you for visiting our website. Hope you enjoy Ginger-Poached Salmon with Belgian Endive above. You can see more 19 norwegian poached salmon recipe Deliciousness awaits you! to get more

great cooking ideas.