Low-Carb Garlic-Butter Salmon
with Creamy Ranch Wedge

🕐 30min   🍴 2 Servings

Garlic + butter + salmon. Need we say more? If you're somehow still not convinced of this recipe's deliciousness, we'll also throw in a crisp wedge of romaine topped with creamy ranch dressing and juicy marinated tomatoes. We've got you covered!

1. Prep ingredients

Trim stem end from **romaine**; halve lengthwise, then cut each half crosswise.

Pat **salmon** dry, then season all over with **salt** and **pepper**.

Cut **tomato** into ½-inch pieces. Add to a small bowl with **a pinch of granulated garlic, 2 teaspoons oil**, and **a pinch each of salt and sugar**; stir to combine. Set aside.

2. Cook salmon

Heat **1 tablespoon oil** in a medium nonstick skillet over medium-high. Reduce heat to medium; add **fish**, skin side down. Firmly press each filet for 10 seconds with back of a spatula. Cook, occasionally pressing gently on filets, until skin is well browned and very crisp and fish is almost cooked through, about 5 minutes. Flip; cook until just medium, about 1 minute more. Transfer to plate.

3. Finish & serve

Add **2 tablespoons butter** and **¼ teaspoon granulated garlic** to same skillet; stir until butter is melted and garlic is fragrant, about 30 seconds. Divide **romaine wedges** between plates and drizzle with **ranch dressing**; top with **marinated tomatoes**.

Serve **salmon** with **garlic butter** spooned over top and **ranch wedges** alongside. Enjoy!

4. ...
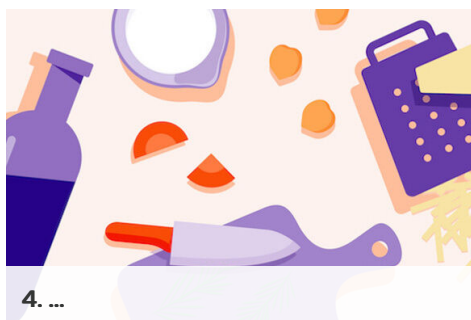
What were you expecting, more steps?

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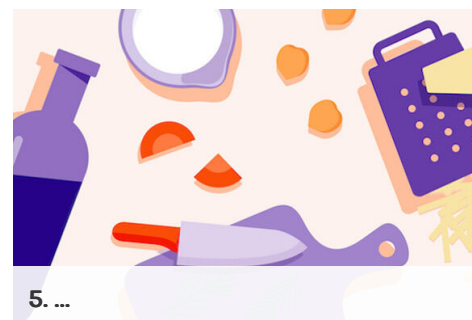
You're not gonna find them here!

6. ...

Kick back, relax, and enjoy your Dinnerly!