# Foil-Packet Salmon with Mushrooms and Spinach





#### **Recipe courtesy of Food Network Kitchen**

From: Food Network Magazine

Foil-pack dinners are a convenient way to quickly create a flavorful dish with practically no cleanup. In this foil-pack, the salmon and vegetables are simply cooked, then finished with a bright, assertive ginger-scallion butter.

Level: Easy

Yield: 4 servings Total: 40 min Active: 20 min

### **Ingredients:**

2 cups thinly sliced shiitake mushroom caps

4 cups baby spinach

Kosher salt and freshly ground pepper

4 6-ounce skinless salmon fillets

Extra-virgin olive oil, for drizzling

1/4 cup dry white wine (or use water)

4 tablespoons unsalted butter, at room temperature

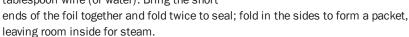
3 scallions, sliced

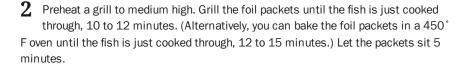
2 teaspoons grated fresh ginger

1/2 teaspoon toasted sesame oil

#### **Directions:**

1 Lay out four 18-inch-long sheets of heavy-duty foil. Mound 1/2 cup mushrooms and 1 cup spinach in the center of each; season with salt and pepper. Top each with a salmon fillet, season with salt and pepper and drizzle with olive oil. Drizzle each with 1 tablespoon wine (or water). Bring the short





3 Meanwhile, combine the butter, scallions, ginger, sesame oil and 1/4 teaspoon salt in a mini food processor. Pulse until smooth. Carefully open the foil packets. Top with the flavored butter.

Photograph by Levi Brown

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