

## Raciones para 1

1 slice  
Salmon  
4  
Shallots  
3 slices  
Lemon  
  
Olive oil  
  
Salt  
  
Dill

- 1 Spread the baking paper on the countertop and place the salmon slice in the centre, cut in a half the shallots and, over them, place the lemon slices, the dill and the oil.
- 2 Try to seal the baking paper like a parcel and place it in the fry pan, cover with the lid and bake with low heat for about 15 minutes.
- 3 Then, remove from the pan, carefully, open the paper and serve with the side dish you choose. We do it with some baked potatoes.

# Chef's Notes

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<https://cookinglovers.teka.com/es/receta/salmon-al-papillote/>

