**Tuscan Salmon**

Ingredients:

* 2 tbsp. extra-virgin olive oil
* 4 (6-oz) salmon fillets, patted dry with paper towels
* kosher salt
* Freshly ground black pepper
* 3 tbsp. unsalted butter
* 3 cloves garlic, minced
* 1 1/2 c. halved cherry tomatoes
* 2 c. baby spinach
* 1/2 c. heavy cream
* 1/4 c. chopped herbs (such as basil and parsley), plus more for garnish
* Optional: Butter
* Optional: 1/4 c. Parmesan
* Optional: Lemon wedges, for serving

Direx:

* In a large skillet over medium-high heat, heat oil.
* Season salmon all over with salt and pepper.
* When oil is shimmering but not smoking, add salmon, skin-side up, and cook until deeply golden, about 6 minutes.
* Flip over and cook 2 minutes more.
* Transfer to a plate.
* Reduce heat to medium
* [Optional: Add butter.]
* Stir in garlic and cook until fragrant, about 1 minute.
* Add cherry tomatoes and season with salt and pepper. Cook until tomatoes are beginning to burst then add spinach and cook until spinach begins to wilt.
* Stir in heavy cream[, parmesan] and herbs.
* Reduce heat to low and simmer until sauce is slightly reduced, about 3 minutes.
* Return salmon to skillet, spoon sauce over fish.
* Simmer until salmon is cooked through, about 3 minutes more.
* Garnish with more herbs [and squeeze lemon on top].

Serve!