Let’s Make a Meal™ is a restaurant-quality meal that you can make at home. Instead of hunting for a recipe, making a shopping list, and buying a whole jar or bottle when you only need a little, we included exactly what you'll need to create a meal for two. So grab a glass of wine and start cooking!

**Ingredients**

- ½ cup bulgur
- ¾ cup vegetable broth
- ¾ tsp kosher salt
- ½ tsp black pepper
- 1 pound asparagus
- 2 (6 oz) salmon fillets
- 1 lemon
- 1 orange
- 2 tablespoons fresh dill
- 2 tablespoons unsalted butter, at room temperature
- 2 tablespoons parsley

**Equipment Needed**

- cutting board
- knife
- small bowl
- large and shallow baking dish
- aluminum microplane (optional)
Combine room temperature butter with chopped dill, remaining lemon zest, and lemon juice. Adjust taste with salt.

Stir the parsley into the bulgur. Place a dollop of the compound butter on top of each salmon fillet. Serve immediately.

Cut 1 inch off the bottom of the asparagus spears. Cut several 1 inch strips of peel off the lemon, taking care to avoid the white part (pith). Finely chop the lemon peel strips. Alternatively, you can zest the lemon with a microplane. Cut the lemon in half and squeeze the juice into a small bowl. Slice the orange into $\frac{1}{8}$ inch slices. Chop the fresh dill and parsley.

Heat oven to 375°F. In a large, shallow baking dish, combine the bulgur, broth, half of the lemon zest, and ¼ teaspoon each salt and pepper. Arrange the asparagus in a single layer on top, then place the salmon on top of the asparagus. Season the salmon with $\frac{1}{2}$ teaspoon salt and $\frac{1}{4}$ teaspoon pepper and top with the orange slices. Tightly cover the baking dish with foil and bake until the bulgur and asparagus are tender and the salmon is cooked through, 25 to 30 minutes.