

Lemon Herb Salmon with Roasted Asparagus

35 MIN • SERVES 4 • GLUTEN-FREE

INGREDIENTS

- 4 salmon fillets
- 1 bunch asparagus, trimmed
- 1 lb baby potatoes, halved
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 1 lemon, sliced
- 1 teaspoon dried dill
- 1/2 teaspoon paprika
- 1 teaspoon sea salt
- 1/4 teaspoon black pepper

DIRECTIONS

- 1** Preheat oven to 425°F. Toss the potatoes with 1 tablespoon olive oil, half the garlic, 1/2 teaspoon sea salt, and black pepper. Roast for 15 minutes.
- 2** Add asparagus to the pan and drizzle with the remaining olive oil. Arrange the salmon fillets on the sheet pan.
- 3** Sprinkle the salmon with remaining garlic, dill, paprika, and sea salt. Top with lemon slices.
- 4** Return the pan to the oven and roast for 12–15 minutes, until the salmon flakes easily and the vegetables are tender.
- 5** Serve warm, spooning any pan juices over the salmon.

