

Salmon & Vegetables

Sheet Pan Dinner



- 1 1/2 pounds of Salmon, into 4 pieces
- 1 pound of Green Beans, trimmed
- Large Cherry Tomatoes
- 1/2 Red Onion, into large chunks
- 2 Cloves of Garlic, sliced
- 1 Lemon
- 2 Tablespoons of Olive Oil
- 2 Tablespoons of Butter
- Sea Salt
- Black Pepper

On a sheet pan, scatter green beans, tomatoes, onion, lemons and sliced garlic. Drizzle on olive oil. Sprinkle with sea salt and toss. Top with Salmon filets. Put a lemon slice and bit of butter on each salmon piece, then sprinkle with sea salt. Bake in oven at 425 for 20-25 minutes until salmon is cooked thru. Serve on a platter with sauce from pan drizzled over or on the side.