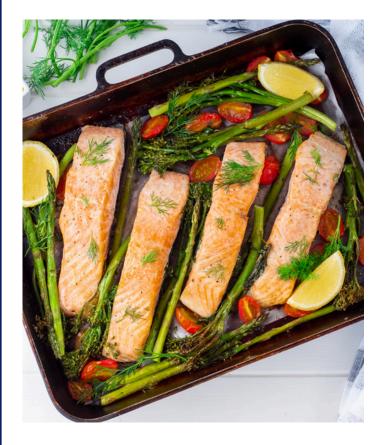
One tray salmon & veg bake

Serves: 4 Prep time: 5 mins Cooking time: 15 mins



Ingredients

- 4 skinless salmon fillets (around 150g each)
- 1 bunch asparagus, woody ends removed
- 1 bunch broccolini, ends trimmed and halved lengthwise
- 1 cup cherry tomatoes, halved
- 1 tbsp olive oil
- 2 tbsp chopped dill (optional)
- 1 lemon, sliced into wedges, to serve

Step 1: Preheat oven to 180°C.

<u>Step 2:</u> Spray a large oven tray with oil. Arrange salmon fillets on tray, then the asparagus, broccoli and cherry tomatoes.

<u>Step 3:</u> Drizzle the oil over the salmon and vegetables and season with pepper. Bake for 12-15 minutes or until salmon is just cooked through.

Step 4: Sprinkle with the dill and serve with lemon wedges.

<u>Serving suggestion:</u> Serve with brown rice or baked potato or sweet potato wedges.

For this recipe and more visit: healthymadetasty.com.au

