

Salmon Sheet Pan Dinner

- 1 1/2 cups cherry tomatoes
- 1 large fennel bulb, sliced lengthwise into steaks
- 1 zucchini, cut into coins
- 2 teaspoons olive oil
- 2 lemons, halved
- 2 -3 oz salmon filet
- Himalayan salt, to taste

1. Preheat oven to 450 degrees F.

2. Place the first 5 ingredients on a sheet pan and toss with olive oil to coat and salt to taste. Distribute the vegetables around the pan in a single layer and bake for 10 minutes.

3. Remove the sheet pan from the oven and push some of the vegetables to the side to make space for the salmon fillets. Season the salmon with salt and bake for 12-15 additional minutes (depending on the thickness of your salmon fillets).

4. Turn the broiler on for 2 minutes or until the vegetables are golden.

5. Place salmon and vegetables on a plate and offer a lemon half for squeezing over fish and vegetables.

Makes 2 servings

Serving Size = 3 ounces salmon & 1 cup cooked vegetables

Enjoy with 1 serving of on plan fruit for a complete meal.

