

## Spinach and Sun-Dried Tomato Stuffed Salmon

- 2 salmon filets (about 3 oz. each)
- 1/4 cup sun-dried tomatoes
- chopped 4 cups baby spinach
- 2 tablespoons fresh basil leaves
- minced 1/4 cup sliced almonds
- 2 teaspoons olive oil
- 1/4 cup fresh lime juice
- Himalayan sea salt
- freshly ground black pepper



1. Preheat the oven to 375 F. In a bowl, combine the spinach, olive oil, sun-dried tomatoes, basil, and sliced almonds, season with salt and pepper to taste.
2. Slice the salmon filets through the middle, almost reaching the other side, but not going entirely through.
3. Open the salmon filets and carefully stuff with half the spinach-tomato mixture each. Close the salmon filets and place into a baking dish; brush the salmon with the lime juice and season with salt and pepper to taste.
4. Place in the oven and bake 20 to 30 minutes.

Serves 2.

Serving Size: 3 oz salmon, 2 cups vegetables

Enjoy with 1 cup of on plan fruit to complete your meal, such as melon or peaches.

