

ROSEMARY ROASTED SALMON WITH ASPARAGUS AND POTATOES

Preparation: 10 minutes | Cooking: 25 - 30 minutes | Servings: 4

INGREDIENTS

1 ¼ pounds Yukon gold potatoes, cut into 1-inch pieces
1 pound asparagus, trimmed
4 salmon fillets, skinless, preferably wild
1 lemon
3 tablespoons EVOO
2 tablespoons balsamic glaze
1 tablespoon fresh rosemary, chopped
2 teaspoons garlic, minced
1 teaspoon salt
¾ teaspoon ground pepper, divided
½ teaspoon whole-grain mustard



INSTRUCTIONS

Preheat your oven to 425 degrees. Stir the rosemary, garlic and oil together in a small bowl. Place the potatoes in a large bowl and toss them with 1 tablespoon of the oil mixture, ½ teaspoon of salt and ½ teaspoon pepper. Arrange the potatoes in an even layer on a large, rimmed baking sheet and roast them for about 20 minutes until they are browned and tender. Push your potatoes to one end of the baking sheet. Place the asparagus in a large bowl and toss them with 1 tablespoon of the oil mixture, ¼ teaspoon of salt and 1/8 teaspoon of pepper. Arrange the asparagus on the other end of the baking sheet and roast for 3 minutes until they are bright green. Brush the salmon with the remaining 1 tablespoon of the oil mixture and sprinkle the salmon with the remaining ¼ teaspoon of salt and 1/8 teaspoon of pepper. Place the salmon in the middle of the pan. Thinly slice half the lemon and tuck the slices around the salmon and vegetables. Roast for about 5 minutes more and then cut the remaining lemon half into wedges. Whisk the balsamic glaze and mustard in a small bowl together. Brush 1 tablespoon of the mixture on the salmon and roast for 5 minutes, or until the salmon is cooked all the way through and your vegetables are tender. Drizzle the vegetables with the remaining sauce and serve with the lemon wedges for squeezing.