

FAMILY SHEET PAN SALMON DINNER

Prep Time: **15** minutes | Cook Time: **25** minutes | Servings: **4**

INGREDIENTS

1 pound fingerling potatoes, halved lengthwise
4 six-ounce skinless salmon filet
1 lemon
2 cups 1-inch broccoli florets
5 tablespoons olive oil
3/4 teaspoon smoked paprika
1/2 teaspoon curry powder
Kosher salt



INSTRUCTIONS

Preheat the oven to 425 degrees Fahrenheit. Line a rimmed sheet pan with foil. Trim one end of the lemon, then cut four thin rounds; reserve the rest. Put the potatoes on the prepared pan and toss them with the lemon rounds, 1/2 teaspoon smoked paprika, 1/2 teaspoon salt and 2 tablespoons of the oil. Turn the potatoes cut-side down and push them towards one end of the sheet pan so that they occupy only about half the pan. Roast for 10 minutes. Meanwhile, toss the broccoli with 1/4 teaspoon salt, 2 tablespoons oil and the remaining 1/4 teaspoon paprika in a bowl. Rub the salmon lightly with the remaining tablespoon oil, 1/4 teaspoon salt and the curry powder. After the potatoes have cooked for 10 minutes, spread the broccoli in a single layer on top of them. Put the salmon filets on the other half of the pan. Return to the oven and roast until the broccoli is crisp and tender and the salmon is just cooked through, 10 to 12 minutes. Remove from the oven and immediately squeeze the juice from the reserved lemon over the salmon, broccoli and potatoes. Enjoy!