

Oven Roasted Salmon with Asparagus & New Potatoes

Ingredients

1 lb salmon fillets, cut into serving size pieces
1 lb small new potatoes, scrubbed clean & halved
2 tbsp olive oil
1/2 lb asparagus, trimmed & sliced on the diagonal, 1 inch long pieces

1 tbsp chopped fresh dill
1 strip of lemon zest
1 small garlic clove, coarsely chopped
1/2 tsp salt
Fresh ground pepper

Directions

Preheat oven to 400°. In a large, shallow baking dish coat the potatoes with olive oil and salt. Arrange the potatoes, cut side down, in the baking dish and roast for 10-12 minutes, until the potatoes begin to brown on the bottom. Turn the potatoes over and roast another 10 minutes until browned on top. Remove dish from oven.

In medium bowl, toss asparagus with chopped dill, lemon zest, garlic, salt and a little olive oil. Add the asparagus mixture to the potatoes and stir to combine. Push the vegetables to the side of the dish to make room for the salmon. Salt the salmon well and place in middle of dish.

Roast salmon and asparagus/potatoes for 10 minutes or until fish is just cooked through.

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