

Herb-Baked Salmon on Asparagus

INGREDIENTS

serving size: 4

4 frozen salmon filets, thawed
3 Tbsp. olive oil
1 Tbsp. lemon juice
1 tsp. chopped garlic
1 tsp. parsley
1/2 tsp. basil
1/2 tsp. salt and pepper
1 pkg. frozen asparagus spears
radish slices, mixed greens and lemon slices for garnish

DIRECTIONS

1. Preheat oven to 400 degrees F.
2. Place salmon fillets in lightly greased baking dish.
3. Combine olive oil, lemon juice, garlic, parsley and salt and pepper; pour over salmon.
4. Bake at 400 degrees for about 20 minutes or until fish flakes easily.
5. Meanwhile, prepare asparagus according to package directions.
6. To serve, place radish slices on each plate and top with asparagus and salmon fillets.
7. Top each filet with mixed greens and lemon slices.

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