



From Our Family to Yours

Roasted Salmon Fillets

Ingredients

4 ea Salmon Fillets, thawed (SKU #860671)

5 fl oz Olive Oil, divided (SKU #30072)

Kosher Salt, to taste (SKU #92274)

Black Pepper, ground (SKU #68258)

1 ea Lemon, ½ juiced (SKU #860865)

2 ea Garlic Cloves, minced (SKU #860873)

1 pt Grape Tomatoes (SKU #89098)

2 cups Rice Pilaf (SKU #862126)

Parsley, for garnish (SKU #89082)



Instructions

Heat oven to 425 degrees. On a sheet pan, arrange the salmon fillets. Pat salmon fillets dry then drizzle 1 fl oz olive oil and lemon juice on each fillet and season with salt and pepper. Roast in oven until internal temperature of salmon is 145 degrees. In a sauté pan, heat 1 fl oz olive oil and minced garlic cloves and cook over medium heat until garlic smells fragrant. Add tomatoes and sauté gently until tomatoes burst, then season with salt and pepper. Cook rice pilaf according to package directions. Arrange salmon, rice and garlic tomatoes on a plate and serve with lemon slices. Garnish with parsley.