

MEDITERRANEAN ROASTED SALMON

SERVINGS: 6 | COOKING TIME: 20 MIN



INGREDIENTS:

- 2 russet potatoes
- 1 2lb salmon filet
- 2 bunches broccolini ends trimmed
- 1/2 cup extra virgin olive oil **plus** 1 Tbsp
- Kosher salt
- Freshly ground pepper
- 2 Tbsp fresh oregano, chopped or 1 Tbsp dried
- 1 lemon
- 3 garlic cloves
- Sea salt for finishing

INSTRUCTIONS:

1. Pre-heat oven to °425. Line a sheet pan with parchment.
2. Using a mandolin or sharp knife, slice potato crosswise into thin discs and layer on parchment lined pan. Season with EVOO, salt and pepper. Bake for 5-7 minutes.
3. Meanwhile, in a small bowl, whisk 1/2 cup olive oil, juice of 1/2 a lemon, oregano, 1 tsp salt, and 1/2 tsp pepper, 1 minced clove and 2 grated cloves of garlic.
4. Remove potatoes from oven and add salmon on top. Tuck the broccolini around the salmon. Drizzle olive oil mixture over salmon and veggies. Slice remaining half of lemon and layer lemon slices on top of salmon.
5. Bake salmon and veggies for 10 minutes. Then turn oven to broil and leave another 2-3 minutes until veggies & lemon get slightly charred.
6. Sprinkle with sea salt and enjoy!

NOTES

- *Optional: tzatziki, chopped herbs such as chives and dill.*