



Lemon Herb Salmon

With Asparagus and
Cherry Tomatoes



Serves: 4



Total Time:
26 minutes



Estimated Cost:
\$9 to \$11



Ingredients

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- 4 salmon fillets (fresh or thawed frozen)
 - 1 bunch asparagus, tough ends snapped off
 - 1 cup cherry tomatoes
 - 2 tablespoons olive oil
 - 2 garlic cloves, minced
 - Juice of 1 lemon
 - 1 teaspoon dried oregano or Italian seasoning
 - Salt and pepper



Instructions

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- 1 Preheat oven to 400°F.
Line a sheet pan with foil or parchment.
 - 2 Arrange asparagus and cherry tomatoes on the pan. Drizzle with 1 tablespoon olive oil, salt, and pepper.
 - 3 Place salmon fillets on the pan. Mix remaining olive oil, lemon juice, garlic, and oregano, then spoon over the salmon.
 - 4 Roast for 15 to 18 minutes, until salmon flakes easily with a fork.
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