

SHEET PAN SALMON & ROASTED TOMATOES

Recipe created by Chelsea LeBlanc, RDN

1 dry pint Cloud 9® Bite-Sized Fruity Tomatoes

1 clove garlic, minced and divided

1 bunch asparagus, trimmed

46 oz salmon fillets

1/2 cup panko breadcrumbs

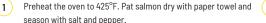
1/2 cup Parmesan cheese

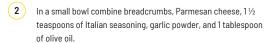
3 tbsp olive oil, divided

2 tbsp balsamic vinegar, divided

2 1/2 tbsp honey Dijon mustard 2 1/2 tsp Italian seasoning, divided 1tsp garlic powder Salt & pepper, to taste

- Add to one side of the baking sheet and season with salt and pepper, to taste.
- In the same howl combine the asparagus with the remaining garlic, balsamic vinegar, olive oil, and Italian seasoning. Add to the opposite side of the baking sheet.
- Add prepared salmon fillets to the middle of the baking sheet.
 - Bake for 15 minutes until breadcrumbs are golden brown and enioy!
 - To serve, top salmon with roasted tomatoes and enjoy!





Place salmon on a parchment-lined baking sheet. Spread mustard evenly over each salmon fillet, followed by the breadcrumb mixture.

In a large mixing bowl add tomatoes, half of the garlic, 1 tablespoon of balsamic, 1 tablespoon of olive oil, and 1/2 teaspoon Italian season.





15 min PRFP.

15 min COOKING



