



RECIPE | TOMATOES

SHEET PAN SALMON & ROASTED TOMATOES



30 min

15 min
PREP.

15 min
COOKING



4

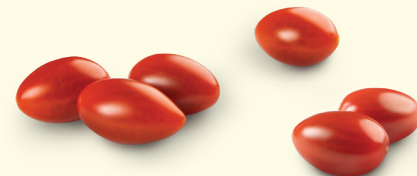


easy

INGREDIENTS

- 1 dry pint** Cloud 9® Bite-Sized Fruity Tomatoes
- 1 clove** garlic, minced and divided
- 1 bunch** asparagus, trimmed
- 4 6 oz** salmon fillets
- ½ cup** panko breadcrumbs
- ½ cup** Parmesan cheese
- 3 tbsp** olive oil, divided
- 2 tbsp** balsamic vinegar, divided
- 2 ½ tbsp** honey Dijon mustard
- 2 ½ tsp** Italian seasoning, divided
- 1 tsp** garlic powder
- Salt & pepper, to taste

Recipe created by *Chelsea LeBlanc, RDN*



DIRECTIONS

- Preheat the oven to 425°F. Pat salmon dry with paper towel and season with salt and pepper.
- In a small bowl combine breadcrumbs, Parmesan cheese, 1 ½ teaspoons of Italian seasoning, garlic powder, and 1 tablespoon of olive oil.
- 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 ½ teaspoon Italian season.
- Add to one side of the baking sheet and season with salt and pepper, to taste.
- In the same bowl 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 enjoy!
- To serve, top salmon with roasted tomatoes and enjoy!

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