

Salmon with Brussels Sprout Salad

Brussels Sprout Salad

- 1 Heat olive oil in a large pan (about 3 Table Spoons)
- 2 Add in shaved Brussels sprouts and sauté until they start to get tender (about 3-5 minutes)
3. Add in chopped nuts, cranberries, balsamic vinegar and ½ teaspoon of chopped rosemary. Add salt and pepper to taste (about ½ teaspoon of each). Cook for another 2 minutes, and it is ready!

Wild Caught Alaska Salmon

1. Sprinkle Salmon with the Salmon Spice and some salt and let it rest for about 10 minutes.
2. Then heat olive oil in a pan and cook the salmon for about 3 minutes on both sides.
3. Squeeze some of juice from the lime on each of the filets.

Serve with the Brussels Sprouts Salad. Enjoy!!!!