

## **Salmon with Roasted Broccoli and Roasted Baby Potatoes**

### **Roasted Broccoli and Baby Potatoes**

Heat oven to 425 degrees.

Wash potatoes and dry them.

Put them in a bowl. Coat them in olive oil and sprinkle with a good amount of salt, pepper and some chimichurri spice (included in box). Coat a sheet pan with olive oil and spread your potatoes on the pan.

Roast potatoes for 25 minutes (until tender).

Wash and dry the broccoli. Cut it into small pieces.

Put the broccoli pieces in a bowl. Coat with olive oil and sprinkle with salt, pepper and some of the spice (included in box).

Put the broccoli pieces on the same sheet pan as the potatoes and roast together for 8 minutes.

\*The chimichurri spice will be used for the salmon, potatoes and broccoli.

### **Wild Caught Alaska Salmon**

Sprinkle Salmon with salt, pepper and a little chimichurri spice (included in box)

Then heat 1 tablespoon of olive oil and 1 tablespoon of butter in a pan and cook the salmon for about 4 minutes on both sides.

Squeeze some lime juice on each of the filets.

### **Plate**

Add a piece of salmon to a plate and add a side of roasted broccoli and baby potatoes.