

Salmon with Green Salad

Wild Caught Alaska Salmon

1. Sprinkle Salmon with the spices included in the in the box and a little salt.
2. 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.

Green Salad

Thinly slice 2 green onions (save the rest for the garlic chicken meal)

Wash salad greens

Add salad greens, onions, and seed and berry toppings to a bowl.

Add the dressing and toss.

Plate

Add you salmon to a plate and add some of your salad to the side. Enjoy!!