

Salmon with Green Salad

Wild Caught Alaska Salmon

Sprinkle Salmon with the lemon pepper spices included in the in the box and a little salt.

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 sweet peppers

Wash salad greens

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

Add the Strawberry Vinaigrette and toss.

Strawberry Vinaigrette: Strawberries, water, red wine vinegar, cane sugar, olive oil, vitamin c, poppy seeds, sea salt, purple carrot.

Plate

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