

ONE-PAN LEMON HERB SALMON & VEGGIES

INGREDIENTS:

- 1 tablespoon minced garlic
- 1 tablespoon minced fresh rosemary leaves
- 1 tablespoon minced fresh oregano leaves
- 1 tablespoon minced fresh basil
- 1 tablespoon olive oil, plus more to taste
- 1 tablespoon lemon juice
- kosher salt, to taste
- freshly ground black pepper, to taste
- 4 skinless salmon fillets
- 1 large zucchini, chopped
- 1 cup sliced mushrooms
- 1 yellow bell pepper, seeded and sliced
- 1 pt cherry tomatoes, halved

DIRECTIONS:

1. Preheat the oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a small bowl, combine the garlic, rosemary, oregano, basil, olive oil, lemon juice, and a pinch each of salt and pepper. Whisk well.
3. Lay salmon fillets, skin-side up, on one side of the prepared baking sheet and brush with one-third of the herb mixture. Flip the fillets over and brush with the remaining two-thirds of the herb mixture.
4. Spread the zucchini, mushrooms, bell pepper, and tomatoes on the other side of the pan, then drizzle with olive oil and season with salt and pepper to taste. Toss well to coat.
5. Bake for 30 minutes, or until the tomatoes are bursting and salmon flakes easily.