

ROASTED SALMON WITH ASPARAGUS AND LEMON TARRAGON SAUCE*

SERVES 4

Adapted from *The Defined Dish*

Mix ingredients for Sauce and Refrigerate. Mix ingredients for Rub.

Place salmon on parchment paper covered baking sheet.

Surround with asparagus.

Toss asparagus with 2 tbsp olive oil, salt, and pepper.

Rub salmon with remaining 2 tbsp olive oil and top with Salmon Rub.

Arrange lemon slices on and around the salmon.

Bake at 400° for 10 min.

Serve with Lemon Tarragon Sauce.*

INGREDIENTS

24 oz Salmon, cut in pieces or all one piece

1 bunch asparagus

4 tbsp olive oil

Salt and Pepper

SALMON RUB

4 tbsp chopped oregano

4 tsp sesame seeds

2 tsp ground cumin

2 tsp salt

½ tsp red pepper flakes

2 lemons, thinly sliced

LEMON TARRAGON SAUCE

2 tbsp lemon juice

½ cup mayonnaise

2 cloves garlic, minced

2 tbsp tarragon leaves, chopped

Salt and pepper to taste

*Lemon Tarragon Sauce adapted from *The Defined Dish*

