



EASY PEASY SALMON FREEZY

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INGREDIENTS:

- 4 WILD ALASKA SALMON FILLETS (FROZEN)
- 2 TBS OLIVE OIL
- ONE LEMON
- ONE TOMATO, SLICED
- 1 HEAD OF BROCCOLI (CROWNS ONLY)
- 1 TSP SEA SALT COARSE
- 1 TSP GARLIC POWDER
- 1 TSP GARAM MASALA (OPTIONAL)

DIRECTIONS:

- PREHEAT OVEN TO 400 DEGREES
- SOAK SALMON FILLETS (STILL IN VACUUM SEAL) IN A BOWL OF HOT WATER FOR ABOUT 5 MINUTES
- IN A BAKING DISH, ADD OLIVE OIL, AND SET FILLETS SKIN SIDE DOWN. SPRINKLE GARAM MASALA OVER SALMON FILLETS.
- THEN ADD BROCCOLI CROWNS (THE MORE SPREAD OUT, THE YUMMIER IT WILL TASTE)
- SQUEEZE LEMON OVER EVERYTHING, THEN ADD THE TOMATO SLICES.
- SPRINKLE SEASONINGS ON TOP
- BAKE FOR 18 MINUTES

