

Salmon traybake



Try this simple salmon bake that has lots of green, tastes amazing is super quick too.

Ingredients

400 g salmon fillet

1 tbsp extra virgin olive oil

1 bunch of asparagus

250 g baby tomatoes

300 g green beans

2 tbsp lemon juice

1/4 tsp salt

Pinch of black pepper

1 1/2 cup sweet basil (for the pesto)

1/4 cup toasted pine nuts (for the pesto)

2 cloves garlic (for the pesto)

1/2 cup olive oil (for the pesto)

Method:

1. Preheat the oven to 190°C Fan force.
2. Trim asparagus and green beans by removing the tough part of the stems.
3. In a bowl, toss all the vegetables and salmon in olive oil, lemon juice, pepper and salt, arrange them in the baking dish.
4. Bake for 15-20minutes until the salmon and vegetables are cooked through.
5. Meanwhile, blend pesto ingredients together to make a pesto sauce.
6. Drizzle pesto sauce over the fish and vegetables.