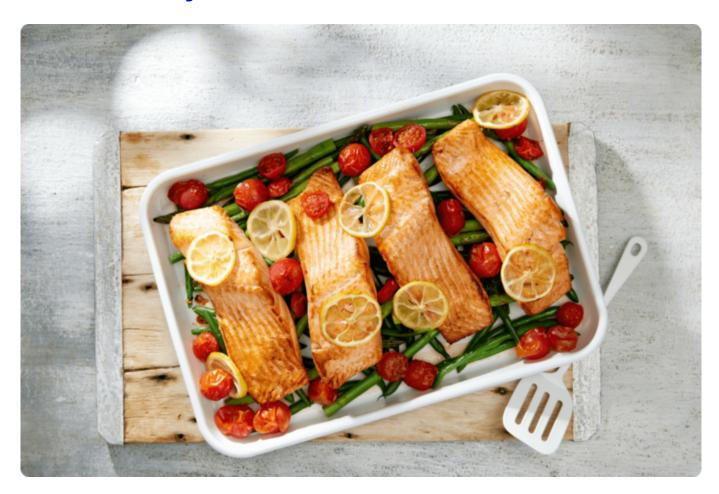
## **Salmon traybake**



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.