



# Roasted Salmon and Asparagus

Deliciously healthy dish - fast and friendly - ready in 20 minutes.

**Serves :** 2

**Ready In :** 20 minutes or less

## Ingredients

- 2 salmon fillets, skinless and boneless
- 1 tbsp olive oil
- freshly ground black pepper
- 12 asparagus spears
- 8 cherry tomatoes
- 1 tbsp balsamic vinegar

## Instructions

- Preheat the oven to 200°C / 400°F / Gas mark 6.
- Rub the salmon with olive oil and sprinkle with black pepper.
- Bake in the oven for 10 - 12 minutes until cooked through.
- Cut off and discard any woody ends of the asparagus, and steam for about 5 minutes until just tender and drain.
- Serve the salmon and asparagus with chopped cherry tomatoes, a drizzle of olive oil and balsamic vinegar.

***Lovely with boiled new potatoes and your choice of salad leaves or any low GL veggies.***