



Cilantro Lime Salmon Entree



Servings: 2 Time: 40 Minutes

ingredients

- 2 medium sweet potatoes, cubed
- 2 tsp olive oil
- 2 cups broccoli florets
- 2 salmon filets
- 1 limes
- ¼ cup feta cheese, crumbled
- ¼ cup cilantro, chopped

instructions

- Preheat the oven to 425 degrees F. Line a large rimmed baking sheet with foil and coat with cooking spray.
- Toss cubed sweet potatoes with 1 tsp. oil, salt and pepper as desired in a medium bowl.
- Spread on the prepared baking sheet. Roast for 15 minutes.
- Meanwhile, toss broccoli in the medium bowl with the leftover oil.
- Remove the baking sheet from the oven. Move the sweet potatoes to one side of the pan. Arrange salmon with chopped cilantro and half a lime worth of juice in the center of the pan. Spread the broccoli on either side.
- Bake until the sweet potatoes are tender and the salmon flakes easily with a fork, about 15 minutes.
- Divide the salmon among 2 plates and top with cheese and extra chopped cilantro.
- Divide the sweet potatoes and broccoli among the plates. Serve with lime wedges and additional dressing/sauces of choice.



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