



BAKED SALMON

with Couscous and Asparagus

Ingredients:

- 2 salmon fillets
- 1 cup cooked couscous
- 1 bunch asparagus, trimmed
- 1 tbsp olive oil
- 4 garlic cloves
- 1 lemon
- Salt and pepper to taste

Directions:

- Preheat oven to 375°F (190°C).
- Place salmon and asparagus on a baking sheet lined with parchment paper.
- Whisk olive oil, juice from ½ lemon, garlic, salt, and pepper.
- Drizzle over salmon and asparagus.
- Bake for 15-20 minutes or until salmon is cooked through.
- Squeeze lemon over salmon.
- Serve with cooked couscous.

Enjoy!

