

# One Pan Salmon with Green Beans & Roasted Tomato

6 ingredients · 25 minutes · 4 servings



## Directions

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1. Preheat oven to 510°F (266°C).
2. Place green beans and cherry tomatoes in a mixing bowl and toss with olive oil & balsamic. Season with sea salt and black pepper. Transfer to a baking sheet and bake in the oven for 10 minutes.
3. Season your salmon fillets with sea salt and black pepper.
4. Remove veggies from oven and place salmon fillets over top. Place back in the oven and bake for 7 to 10 minutes or until salmon flakes with a fork.
5. Divide veggies between plates and top with salmon. Enjoy!

## Notes

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### Leftovers

Refrigerate in an airtight container for up to three days.

### No Salmon

Use any type of fish fillet. Baking times will vary depending on thickness.

### Vegan

Use roasted chickpeas instead of salmon.

### More Carbs

Serve with quinoa or rice.

### Added Touch

Toss the green beans in balsamic vinegar before serving.

## Ingredients

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- 4 cups** Green Beans (washed and trimmed)
- 2 cups** Cherry Tomatoes
- 1 tbsp** Extra Virgin Olive Oil (or coconut oil)
- 2 tbsps** Balsamic Vinegar
- Sea Salt & Black Pepper (to taste)
- 1 1/4 lbs** Salmon Fillet