



## HEALTHY RECIPE

### INGREDIENTS

- 1.5 - 2lb wild-caught salmon filet
- 2T extra virgin olive oil
- 2tsp lemon pepper
- sea salt and black pepper to taste
- heaping handful of micro radish or micro broccoli



# Baked Salmon with Microgreens

*(Spicy Radish or Mild Broccoli!)*



4 servings



20-30 minutes

### INSTRUCTIONS

1. Preheat oven to 350 degrees F
2. Coat with olive oil, lemon pepper, sea salt and black pepper
3. Bake for 20 - 30 minutes, depending on your preference. Check at 20 minutes, and rotate to cook for another 5-10 minutes.
4. To serve, top with a heaping handful of radish and/or broccoli microgreens.

### NOTES

Choose spicy micro radish or mild micro broccoli to give it a flavor personalized for you!