

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



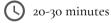


Baked Salmon with Microgreens

(Spicy Radish or Mild Broccoli!)



4 servings



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!