



One Pan Salmon, Kale & Cabbage copy copy

2 servings

20 minutes

Ingredients

- 6 cups Green Cabbage (roughly chopped)
- 4 cups Kale Leaves (roughly chopped)
- 2 tbsps Extra Virgin Olive Oil
- 8 ozs Salmon Fillet
- Sea Salt & Black Pepper (to taste)
- 1/4 cup Fresh Dill (finely chopped)
- 2 tbsps Apple Cider Vinegar
- 1 tsp Dijon Mustard

Directions

- 1 Preheat oven to 450°F (232°C) and line a baking pan with foil.
- 2 Add cabbage and kale to the baking pan and toss with 1/3 of the olive oil. Bake for 6 minutes. Remove from oven and stir.
- 3 Pat the salmon fillets dry and season with salt and pepper. Lay the salmon over the cabbage and kale. Bake together for 10 minutes, or until salmon is cooked through.
- 4 Meanwhile, add the remaining olive oil, dill, vinegar, mustard, salt and pepper to a small mason jar. Cover with the lid and shake before serving.
- 5 Divide salmon, cabbage and kale onto plates. Drizzle with your desired amount of dressing. Enjoy!

Notes

No Avocado Oil: Use olive oil instead.

No Apple Cider Vinegar: Use lemon juice instead.

Leftovers: Keep covered in the fridge up to two days.