

ONE-PAN SALMON WITH ROASTED CABBAGE



INGREDIENTS

ITEM	QUANTITY	ITEM	QUANTITY
Green Cabbage	1 Small	Apple Cider Vinegar	3 Tbsp.
Olive Oil	2 Tbsp.	Dijon Mustard	2 Tsp.
Kosher Salt	1 Tsp.	Capers, Chopped	½ Cup
Black Pepper	¾ Tsp.	Skinless Salmon Fillets	4
Shallot, Chopped	1		



PREPARATION

- Preheat the oven to 400°F.
- Place the cabbage wedges on a large baking sheet. Drizzle with 1 tablespoons of olive oil and sprinkle with salt and pepper. Toss to coat.
- Roast the cabbage for 20 minutes or until it starts to brown and is tender.
- Meanwhile, heat the remaining tablespoon of olive oil in a large skillet over medium-high heat.
- Add the chopped shallot and cook until soft, about 3-4 minutes.
- Add the apple cider vinegar, Dijon mustard, and capers to the skillet with the shallot. Stir to combine.
- Season the salmon fillets with salt and pepper. Place them skin-side down in the skillet with the sauce.
- Cook the salmon for 5-6 minutes or until the skin is crispy and golden brown.
- Transfer the salmon and the sauce to the baking sheet with the roasted cabbage.
- Return the baking sheet to the oven and roast for an additional 5-7 minutes or until the salmon is cooked through.
- Serve immediately and enjoy!