



MAPLE DIJON GLAZED SALMON WITH ROASTED



INGREDIENTS

ITEM

QUANTITY

- Salmon Fillet 5 Oz.
- Fresh Green Beans, Trimmed 1 Cup
- Garlic-infused Olive Oil 1 Tsp.
- Dijon Mustard 1 Tbsp.
- Pure Maple Syrup 1 Tsp.
- Fresh Lemon Juice 1 Tsp.
- Garlic-infused Olive Oil ½ tsp.
- Salt and Freshly Ground Black Pepper

SERVING SIZE

1



PREPARATION

- ✔ Preheat oven to 400°F.
- ✔ In a small bowl, whisk together the Dijon mustard, maple syrup, lemon juice, garlic-infused olive oil, salt, and pepper.
- ✔ Place the salmon and green beans on a parchment-lined baking sheet.
- ✔ Toss the green beans with a small amount of garlic-infused olive oil, salt, and pepper.
- ✔ Brush the glaze evenly over the salmon.
- ✔ Roast for 12-15 minutes, or until the salmon flakes easily with a fork and the green beans are tender.