Savory Oven-Baked Salmon with Roasted Asparagus

Tender salmon fillets baked to perfection, paired with crispy roasted asparagus for a healthy low-carb, high-protein meal.

Servings: 2 **Time:** 30 minutes

Ingredients

- 2 salmon fillets (6 oz each)
- 1 lb fresh asparagus, trimmed
- 2 tbsp olive oil
- 1 lemon, sliced
- 2 cloves garlic, minced
- 1 tsp dried dill
- 1/2 tsp paprika
- Salt and black pepper to taste

Instructions

1. Preheat oven to 400°F.
2. Place asparagus on a baking sheet, drizzle with 1 tbsp olive oil, sprinkle with salt and pepper; toss to coat.
3. Arrange asparagus in a single layer and roast for 10 minutes.
4. Meanwhile, brush salmon fillets with remaining olive oil and season with garlic, dill, paprika, salt, and pepper.
5. Remove baking sheet from oven, push asparagus to one side and place salmon fillets beside it.
6. Lay lemon slices on top of salmon.
7. Bake for an additional 12-15 minutes or until salmon flakes easily with a fork.
8. Serve salmon and asparagus warm, garnished with extra lemon if desired.

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