# Lemon-Baked Salmon with Tender Asparagus

*A simple, healthy baked salmon and asparagus dish infused with fresh lemon juice, perfect for a low-carb, high-protein meal.*

**Servings:** 2 **Time:** 25 minutes

## Ingredients

- 12 oz salmon fillets (2 pieces, about 6 oz each)
- 1 bunch asparagus (about 8 oz), trimmed
- 2 tbsp fresh lemon juice
- 2 tsp olive oil
- 1 clove garlic, minced
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/4 tsp paprika
- Lemon slices for garnish (optional)

## Instructions

1. Preheat oven to 400°F.
2. Place salmon fillets and asparagus on a baking sheet lined with parchment paper.
3. In a small bowl, mix lemon juice, olive oil, minced garlic, salt, pepper, and paprika.
4. Drizzle the lemon mixture evenly over the salmon and asparagus.
5. Arrange lemon slices on top of salmon if using.
6. Bake for 12-15 minutes, or until salmon flakes easily with a fork and asparagus is tender.
7. Remove from oven and let rest for 2 minutes before serving.

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