



Simple Salmon with Roasted Vegetables

🕒 20–25 Min   

Preparation

- 1 For the marinade, combine the olive oil and lemon juice with the Kotányi seasoning mix.
- 2 Cut the bell peppers into pieces, the zucchini into thin slices and the spring onions into rings.
- 3 Place the vegetables on a baking sheet or in a baking pan and spread the marinade evenly over them. Lay the salmon fillets on the vegetables and brush with the remaining marinade.
- 4 Bake everything for at least 14 minutes in a preheated oven at 170 °C (convection) and enjoy.

Ingredients 2 Portions

♦ = Kotányi Produkte

2 pcs.	Salmon fillets (approx. 200g each)
2 pcs.	Spring onions
2 pcs.	Bell peppers
1 pc.	Zucchini
0.5 pc.	Lemon, squeezed
5 tbsp.	Olive oil
1 tbsp.	♦ Fish Seasoning Mix

