

Simple Salmon with Roasted Vegetables

20–25 Min

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

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.