

One Pan Herb Crusted Salmon with Garlicky Asparagus and Heirloom Cherry Tomatoes

#cooking/recipe

#2019/January#

One Sheet Pan Herb Crusted Salmon with Garlicky Green Beans & Cherry Tomatoes |
Waiting on Martha

Ingredients

1 large filet wild caught salmon (or 4 individual filets) with skin-on and de-boned
Fresh asparagus
2 pints heirloom cherry tomatoes
2 shallots, sliced
3 garlic cloves, rough chopped
Salt and pepper, to taste
4 tbs+ olive oil
2-3 tbs. balsamic vinegar

herb mixture

8 cloves of garlic
Handful parsley, thyme, oregano, basil and a little rosemary, chopped
1 tablespoon olive oil
Salt & pepper

Process

Preheat oven to 400 f degrees.

Assemble tomatoes to one side of the sheet pan and season with salt, pepper and drizzle balsamic vinegar on top.

Add asparagus to sheet pan, top with sliced shallots and rough chopped garlic. Season with salt, pepper, and drizzle olive oil on top.

Make herb mixture; combine all chopped herbs into a pile on cutting board. Drizzle with olive oil and mix into a paste with your fingers (only enough for it all to bind together).

Assemble salmon filets on sheet pan and rub herb mixture on top.

Cook for approximately 20 minutes (or until tomatoes are bursting).