

Salmon and Broccoli Bake with Strawberry Salsa

Prep Time: 15 minutes | Cook Time: 30 minutes

Servings: 4 servings

Ingredients:

- 4 salmon fillets (150g each)
- 2 cups broccoli florets
- 1 tsp fresh thyme leaves
- 1 cup corn kernels
- 1 cup mozzarella cheese, shredded
- 1 cup strawberries, diced
- 1 tbsp fresh dill, chopped
- 1/4 cup walnuts, chopped
- 1 tbsp yellow mustard

Instructions:

1. Preheat the oven to 375°F (190°C).
2. In a mixing bowl, combine the broccoli, thyme, corn, and mustard. Mix until well combined.
3. Place the salmon fillets on a baking sheet lined with parchment paper. Top each fillet with the broccoli mixture.
4. Sprinkle the mozzarella cheese on top of the broccoli mixture.
5. Bake in the preheated oven for 25-30 minutes or until the salmon is cooked through and the cheese is melted.
6. In a separate bowl, combine the strawberries, dill, and walnuts. Mix until well combined.
7. Serve the salmon and broccoli bake with the strawberry salsa on top.

Nutritional Information (per serving):

Calories: 550 kcal | Protein: 45 g

Carbs: 30 g | Fat: 25 g