



Roasted Salmon with Citrus Salsa Verde served with Roasted Baby Potatoes and Rainbow Carrots

INGREDIENTS

- 1 pound baby potatoes
- 1 bunch rainbow carrots cut in half longways
- 1 shallot, very thinly sliced rings
- Finely grated zest from 1 orange, divided
- Finely grated zest from 1 lemon, divided
- 3 tbl. Plus 1/2 cup extra-virgin olive oil
- 1 lb. Salmon filet
- Kosher Salt / Black Pepper
- 1/2 cup chopped cilantro
- 1/2 cup chopped parsley
- 1 small garlic clove chopped
- 1/2 tsp. smoked paprika

TOOLS

- Sheet Pan
- Spoon
- Knife
- Citrus juicer
- Zester
- Tongs
- Whisk
- Spatula

PROCEDURE

Pre-Heat oven to 400 degrees

1. Peel carrots, cut in half longways, place on sheet pan drizzle with 1 tbl. of olive oil, salt and pepper
2. Toss baby potatoes with 1 tbl. of olive oil, salt and pepper in a bowl. Place on sheet pan
3. Place potatoes and carrots in oven for 6-8 minutes
4. Combine shallot, half of orange zest, half of lemon zest and 1 tbl. of olive oil in a small dish
5. Season salmon with salt and coat with zest mixture. Place fish on sheet tray (same pan with potatoes and carrots)
6. Bake fish until filet is just opaque in the center and flakes with a fork, 20-25 minutes
7. Meanwhile, mix cilantro, parsley, garlic, paprika, remaining zest, and 1/2 cup olive oil in a medium bowl. Stir in orange and lemon juice into the salsa verde mixture add salt just before spooning over fish