



Za'atar Spiced Salmon with Asparagus

Use your favorite fish in this recipe; it works well with almost any variety. If you'd like more color, add a cup of cherry tomatoes to the pan.

Serves 4

1 bunch asparagus, cut into 2-inch pieces (snap off the thick woody ends)
Extra-virgin olive oil
Kosher salt
Fresh ground pepper
1 teaspoon garlic powder
3 tablespoons za'atar, divided
4 6-ounce filets
1 lemon, cut into wedges

Preheat oven to 400°F.

In a medium bowl, combine the asparagus with a tablespoon of olive oil. Add a sprinkling of salt and pepper, garlic powder and 1 tablespoon of the za'atar. Toss well so the spices coat the vegetables. Transfer the vegetables to a parchment-paper-lined sheet pan.

Pat the salmon dry with a paper towel and add to the sheet pan. Drizzle with a little olive oil and sprinkle with the remaining za'atar and salt and pepper.

Place the sheet pan in the oven and bake for 10-12 minutes until the internal temperature reaches 145°F. Remove the fish and vegetables from the oven and serve with lemon wedges.

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