Pan Sheet Salmon Fajitas



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Serves 4 to 6

Prep Time: 25 minutes Cook Time: 40 minutes

Ingredients

For the	Salmon	and N	/larinad	le
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- __4 Salmon Fillets
- __2 Tbsp of Soy Sauce
- __2 tsp of Honey
- __1 Tbsp of Lime Juice
- __1 Tbsp of Light Oil
- 2 Cloves of Garlic, minced
- __2 Tbsp of Cilantro
- ___

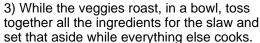
For additional ingredients:

- __3 Bell Peppers, sliced into thin strips
- __1 Red Onion, peeled and sliced
- __1 Yellow Onion, peeled and sliced
- ___1 Tbsp of Fajita Seasoning plus a little more for the salmon
- __Olive Oil

For the slaw:

- __3 cups of Coleslaw Mix
- __3 Tbsp of Chopped Cilantro
- ___1/2 of a Jalapeno, sliced or minced
- __Juice of either 1/2 of a big lime or 1 whole
- small lime
- Pinch of salt

- 1) Preheat the oven to 425 degrees. In a bowl, mix together all the ingredients for the marinade, add the salmon and let it marinate while you work on the peppers.
- 2) Toss together the peppers and onions with the fajita seasoning and a couple tablespoons of olive oil and pop them in the oven for 20 minutes.





4) Remove the veggies from the oven, top with the fillets of salmon, drizzle the marinade over the salmon and veggies, sprinkle a little fajita seasoning on the salmon and pop the whole thing back in the oven for another 15 minutes or until the salmon is cooked through.