

One Pan Cajun Salmon & Asparagus



Ingredients

- 4 pieces 5-6 oz portions of salmon (cod or halibut)
- 4 tbsp of cajun spice (more if you like it super spicy)
- 4 tbsp garlic powder
- 1 tbsp kosher salt
- 1/2 tbsp freshly ground black pepper
- 3 tbsp olive oil
- juice of half a lemon
- half a lemon sliced
- 2 pounds of asparagus (woody stalks removed*)
- olive oil

Directions

Preheat oven to 450 degrees.

Place the salmon pieces skin side down on a large enough sheet pan to hold the fish and the asparagus.

Drizzle oil over the salmon and the veggies. Drizzle lemon juice over both as well.

Sprinkle the cajun spice, garlic powder, salt and pepper over the salmon and the asparagus.

Rub the mixture all over the salmon making sure that it is nicely covered.

Place the lemon slices on top of the fish.

Toss the asparagus so it is evenly covered as well.

Place into the oven for 15 minutes or until the fish is flaky.

