



Parchment Roasted Salmon Salad

- 4 Salmon Fillets
- 2 Bunches Carrots, sliced
- 4 Cippolini Onions, sliced
- 2 Lemons, juiced
- 3 teaspoons Fresh Thyme, minced
- 2 Tablespoons Chives, chopped
- 4 Tablespoons White Balsamic Vinegar
- $\frac{3}{4}$ Cup + 1 Tablespoon Olive Oil
- Salt and Pepper
- 2 Cloves Garlic, minced
- 1 Tablespoon Dijon Mustard
- 3 Bunches Little Gem Lettuce, washed and torn into bite size pieces

Instructions

1. Preheat oven to 400 F.
2. Pat salmon fillets dry, drizzle with $\frac{1}{4}$ cup olive oil, and season with salt and pepper. Place on baking sheet lined with **If You Care Parchment Paper**.
3. Toss carrots and onions in 1 Tablespoon olive oil and sprinkle with 1 teaspoon fresh thyme, salt and pepper, then place on Parchment Paper with the salmon.
4. Roast for 20 minutes or until vegetables are crisp and fish is cooked through.
5. Remove from oven and allow fish and vegetables to cool.
6. While salmon and carrots are cooking, make the dressing. Add together lemon juice, remaining fresh thyme, chives, vinegar, garlic, and mustard, then whisk in olive oil and season to taste with salt and pepper.
7. Arrange lettuce in bowl, top with salmon, carrots, and onions and drizzle with vinaigrette. Enjoy!