



TOASTED ONION SALMON



Flaky salmon fillets served with **Toasted Onion Battered Green Beans** and roasted fingerling potatoes, garnished with fresh thyme. Yield: 4 Servings

Ingredients:

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| 5 Each | Toasted Onion Battered Green Beans [#0275720], Prepared According to Pkg. Directions |
| 4-6 Oz. | Salmon Fillets |
| 2 Cups | Fingerling Potatoes, Halved & Blanched |
| To Taste | Salt & Black Pepper |
| ½ Cup | Compound Butter, Prepared |
| Garnish | Thyme Sprigs |

Directions:

1. Preheat an oven to 375°F.
2. Season the salmon fillets and fingerling potatoes with salt and black pepper, then place them on a parchment-lined baking sheet.
3. Place an even amount of compound butter on each salmon fillet and bake them for 8-10 minutes, or until desired doneness.
4. Place the salmon fillets onto a serving dish with the **Toasted Onion Battered Green Beans** and fingerling potatoes.
5. Garnish with thyme sprigs.

