



roasted salmon caesar salad

cook time:
7

prep time:
5

featured product:
hearts of romaine

switch up your caesar salad routine and add some salmon to the mix with this roasted salmon caesar salad recipe! add in some golden cherry tomatoes and chopped fresh parsley for some great flavor. finish with a generous drizzle of our fresh lemon caesar designer dressing! great as a healthy lunch or dinner salad.



ingredients

2 servings

2 **organicgirl® hearts of romaine ?** , chopped
¼ cup **organicgirl® lemon caesar dressing**
2 (4 ounce) wild salmon fillets
1 tablespoon olive oil
½ cup golden cherry tomatoes, halved
chopped fresh parsley, optional

substitutions

? *substitute with* **little gems**

directions

1. preheat oven to 425°F. pat salmon dry and place skin side down on a parchment-lined baking sheet.
2. rub with oil and sprinkle with fine sea salt and black pepper to taste. roast for 5-7 minutes or to desired degree of doneness.
3. in a large bowl, toss romaine with dressing and arrange on plates. top with tomatoes and salmon. if desired, garnish with parsley.