



# Ingredients

- 4 Skin-On Salmon Fillets
- 2 Ounces Baby Kale
- 1 Pound Sweet Potatoes
- 1 Lemon
- 1 Red Onion
- 1 Bunch Rosemary

## **Knick Knacks**

- 2 Tablespoons Butter
- 2 Tablespoons Crème Fraîche
- 1/4 Cup Dried Cranberries
- 2 Teaspoons Salmon Spice Blend (Ground Fennel, Ground Coriander, Ground Cardamom & Ground Nutmeg)

**Makes 4 Servings** 

**About 520 Calories Per Serving** 

Prep Time: 10 min | Cook Time: 15 to 25 min



## Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Slice the sweet potatoes into  $\frac{1}{4}$ -inch-thick rounds. Pick the rosemary leaves off the stems; discard the stems. Peel, halve and thinly slice the onion. Quarter and deseed the lemon. In a small bowl, combine the onion and **the juice of 2 lemon wedges**; season with salt and pepper.



## Roast the sweet potatoes:

Place the **sweet potatoes** and **rosemary** on a sheet pan. Drizzle with olive oil and season with salt and pepper; toss to thoroughly coat. Arrange the seasoned sweet potatoes in a single, even layer. Roast 14 to 16 minutes, or until browned and tender when pierced with a fork. Remove from the oven and transfer to a large bowl.



#### Make the lemon crème fraîche sauce:

While the sweet potatoes roast, in a small bowl, combine the crème fraîche and the juice of the remaining lemon wedges; season with salt and pepper to taste.



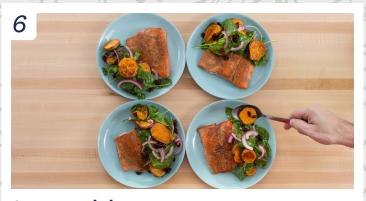
#### Cook the salmon:

While the sweet potatoes continue to roast, place the **spice blend** on a plate. Pat the **salmon fillets** dry with paper towels; season with salt and pepper on both sides. Coat the skinless side of each seasoned fillet in the spice blend. In a large pan (nonstick, if you have one), heat 1 tablespoon of olive oil on medium-high until hot. Add the fillets, coated sides down. Cook 2 to 4 minutes on the first side, or until lightly browned. Flip and add the **butter**. Cook, occasionally spooning the butter over the fillets, 3 to 5 minutes, or until thoroughly coated and cooked to your desired degree of doneness. Divide between 4 plates and set aside in a warm place.



## Make the sweet potato salad:

To the bowl of roasted sweet potatoes, add the **kale**, **cranberries** and **marinated onion** (including any juice from the bowl). Drizzle with olive oil and toss to thoroughly combine; season with salt and pepper to taste.



# Serve your dish:

Divide the **sweet potato salad** between the plates of **cooked salmon fillets**. Serve with the **lemon crème fraîche** on the side. Enjoy!