

# SALMON CHOICE ENTREE

TABLE & TWINE





Salmon



Sweet Potato  
Fingerlings



Brussels  
Sprouts



Lemon Dill Aioli



Contains Dairy

## STEP 1

Preheat oven to 425°F (400°F for convection oven). Unwrap brown parchment paper and lay flat on a baking sheet. Remove salmon from plastic and place on parchment paper. Place fingerling potatoes alongside salmon, and put in hot oven for 10-15 minutes, or until the salmon reaches an internal temperature of 145°F and potatoes are heated through.

## STEP 2

Heat a sautee pan over medium heat with 2 tablespoons of your preferred cooking oil. Sautee brussels sprouts for 3-5 minutes or until desired tenderness.

## STEP 3

To plate your meal, place salmon alongside sweet potato fingerlings and brussels sprouts. Top salmon with lemon dill aioli.