

Sheet Pan Fajita Salmon and Green Beans

From the kitchen @ HammersNHugs.com



Ingredients:

4-6 salmon fillets, thawed

McCormick Organics Fajita Seasoning , 1 pack

1 lb frozen green beans

Olive oil

Brown rice or quinoa

Directions:

Lay the salmon fillets on a baking sheet (skin side down) and lightly pour olive oil on top. Sprinkle the fajita seasoning on top. Spread green beans into a single layer on the rest of the sheet and lightly pour olive oil on top. Mix so that all the beans are covered in oil. Sprinkle the fajita seasoning on top. Bake at 425F for 15 minutes or until the salmon is opaque when cut. Serve over quinoa or brown rice.

To Freeze:

Prepare the baking sheet with the frozen salmon and the frozen green beans. Cover with tin foil and plastic wrap and place in freezer until ready to bake. Thaw in fridge overnight and prepare per instructions.