

Complete Sheet Pan Salmon Dinner

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This Complete Sheet Pan Salmon Dinner is your answer for an easy quick-cooking dinner that tastes extremely delicious. It's made with few ingredients and in less than 30 minutes.

Tender, juicy, superbly seasoned salmon, crisp tender green beans, and baby new potatoes in a lemon and orange citrus sauce make this complete salmon dinner recipe fancy enough for Saturday date night, and because it's super quick it's perfect for weeknight family dinners too.

While salmon can be pricy, it allows you to serve your family and friends a restaurant quality meal at a fraction of the price, from the comfort of your own kitchen.

And the best part is, this complete salmon dinner is all made in one pan and baked for a hands-free meal everyone loves!!!

3 Ways To Customize This Complete Sheet Pan Salmon Dinner

The first and easy way to customize this complete Sheet pan Salmon Dinner is to change the green beans. This recipe works well with a variety of vegetables.

If you don't like green beans broccoli works in this recipe as well as other vegetables, experiment to find the combination

that fits your lifestyle and taste

Second I used very small new potatoes if you don't have small potatoes cut what potatoes you have into small pieces, for even and quick cooking.

Third I baked this whole dinner in my Cuisinart Toaster oven/air fryer in less than 30 minutes in a sheet pan lined with tin foil for easy clean up!!

Lastly if you made this super easy Salmon recipe please leave me a comment. And please don't forget to tag me on Instagram. I love hearing from you It's my favorite part!!!!

Ingredients

- 4 6oz. Salmon fillet
- 1 lb. small new potatoes
- 1 lb. trimmed green beans
- 2 lemons
- 1 Orange
- 4 Tbs. chopped garlic
- 1 sliced red onion
- 1/4 cup olive oil
- 2 Tbs. each chopped Italian parsley and thyme
- salt and pepper to taste

Instructions

1. Preheat oven to 375
2. Mix the olive oil with the juice and grated rinds of the lemons and orange
3. Add in the garlic, Italian parsley, thyme salt and pepper
4. Divide the dressing in half use half to marinate the salmon and the other half to toss the potatoes and green beans in

5. Marinade the salmon for a few hours or overnight
6. Cover a 9 X 12 sheet pan with foil
7. Roast the marinated potatoes and green beans in the preheated oven for 15 minutes
8. Add the Salmon top with thinly sliced lemons and roast 7 to 10 minutes longer or until salmon is flaky but still opaque in the center