

Roasted Salmon, Green Beans and Tomatoes



Ingredients:

- 6 clove garlic
- 1 lb. green beans
- 1 pt. grape tomatoes
- 1 cup pitted Kalamata olives
- 3 anchovy fillets
- 2 tbsp. olive oil
- Pepper
- 1 skinless salmon fillet

Directions:

1. Heat oven to 425 degrees F. On a large rimmed baking sheet, toss together the garlic, beans, tomatoes, olives, and anchovies (if using) with 1 tablespoon oil and 1/4 teaspoon pepper. Roast until the vegetables are tender and beginning to brown, 12 to 15 minutes.
2. Meanwhile, heat the remaining tablespoon oil in a large skillet over medium heat. Season the salmon with 1/4 teaspoon each salt and pepper and cook until golden brown and opaque throughout, 4 to 5 minutes per side. Serve with the vegetables