## Sheet Pan Meal with Lemon, Brussels Sprouts, Salmon, Grape Tomatoes, Red Onion



Preheat oven: 375 degrees

## **Ingredients:**

- · 2 lemons sliced
- · 2 cups Brussels sprouts quartered
- 1 cup grape tomatoes
- 1 red onion sliced
- · 2 tablespoons olive oil
- 1 teaspoon adobo
- 1 teaspoon red pepper flakes
- 4 Filets of salmon

## Instructions:

- 1. Place all veggies in large bowl
- 2. Drizzle olive oil on veggies
- 3. Using hands or a spoon, make sure all veggies are oiled. If need be add more
- 4. Pour onto sheet pan
- 5. Add salmon
- 6. Season with adobo and red pepper flakes
- 7. Place lemon slices on top of each filet and distribute evenly on top of veggies
- 8. Bake at 375 for 15 25 minutes

