

Lemon Pepper Salmon with Roasted Cauliflower

Ingredients

- 2 salmon fillets
- Juice of 1 lemon
- 1 teaspoon lemon zest
- 1 teaspoon black pepper
- 2 cups cauliflower florets
- 2 tablespoons olive oil
- Salt to taste

Instructions

1. Preheat oven to 400°F (200°C).
2. Toss cauliflower with olive oil and salt; roast 10 minutes.
3. Season salmon with lemon juice, zest, and pepper.
4. Add salmon to the tray and roast another 15 minutes.

Health Benefits

Supports heart, bone, and immune health.
Cauliflower is rich in vitamin C and fiber, lemon
boosts detox.