

# Oven-Baked Salmon with Snow Peas

Preparation time: 40 minutes / Serves 4



## I N G R E D I E N T S

- 4 FOXY-brand leeks, white parts finely chopped
- 1/2 pound FOXY-brand snow peas
- 2 carrots, peeled and cut into thin matchsticks
- 4 4-ounce salmon fillets
- 2 teaspoons fresh ginger, grated
- 2 Tablespoons rice vinegar, divided
- 3 teaspoons sesame oil, divided
- 1 bunch (about 8 ounces) FOXY-brand spinach leaves
- 1 Tablespoon fresh lemon juice
- 1 lemon, cut into quarters

## P R E P A R A T I O N

Preheat oven to 450° F. Lay four large sheets (18- x 12-inch) of heavy-duty aluminum foil on your workspace. Divide FOXY-brand leeks, snow peas and carrots into four equal portions; combine vegetables in each portion and place one portion on each sheet of foil. Add a piece of salmon on top of each vegetable stack. Sprinkle 1/2 teaspoon ginger on each fillet and drizzle with 1/2 Tablespoon vinegar and 1/4 teaspoon sesame oil.

Fold foil to form a “packet” around each piece of salmon, leaving room for heat to circulate. Roll packet edges to seal tightly, place on a cookie sheet and bake 20 minutes or until fish flakes easily with a fork.

While salmon cooks, put FOXY-brand spinach leaves in a microwave-safe bowl or platter. Drizzle with fresh lemon juice and remaining 2 teaspoons sesame oil. Cook spinach in microwave at high power for 3 minutes, checking every minute; spinach is done when tender but not over-cooked.

Divide FOXY-brand spinach leaves equally among four plates. When the salmon is cooked, open packets carefully to allow steam to escape. Empty each packet onto a bed of spinach. Garnish with a lemon wedge and serve.