

RECIPE OF THE WEEK: PALEO EDITION

Ginger Salmon in Parchment Paper

Ingredients:

4 cups shredded Napa cabbage
1 red bell pepper, thinly sliced
1 cup snow peas
4 4-oz skinless salmon filets
¼ cup low-sodium soy sauce
1 tbsp minced ginger
2 scallions, chopped
1 clove garlic, sliced
1 tsp sesame oil
¼ tsp black pepper

Instructions:

1. Preheat oven to 400 degrees F
2. Cut 4 large pieces of parchment paper. Fold in half and place equal amounts of vegetables onto each square. Place salmon on top.
3. Whisk remaining ingredients in a bowl and drizzle over fish
4. Fold in edges to seal and place each closed package onto a large baking sheet.
5. Bake for 20 mins.

Ready in 25 minutes

Makes 4 servings

Compliments of *Oxygen Magazine* (via Sabrina Katz)

