

## Baked Salmon with Sweet Potato Fries and Steamed Spinach

### Ingredients:

- 2 salmon fillets
- 2 medium sweet potatoes (peeled and cut into wedges)
- 1 tbsp olive oil
- 1 tsp smoked paprika
- Salt and pepper to taste
- 4 cups fresh spinach
- 1 tbsp lemon juice (for salmon)

### Instructions:

- 1 **Bake the sweet potatoes:** Preheat oven to 400°F. Toss sweet potato wedges with olive oil, paprika, salt, and pepper. Place on a baking sheet and bake for 25-30 minutes, flipping halfway through.
- 2 **Bake the salmon:** Season salmon fillets with salt, pepper, and lemon juice. Place on a separate baking sheet lined with parchment paper. Bake at 400°F for 12-15 minutes, or until the salmon flakes easily with a fork.
- 3 **Steam the spinach:** While the salmon and sweet potatoes bake, steam the spinach in a covered pot with just a bit of water for 2-3 minutes until wilted.
- 4 **Serve:** Plate the salmon, sweet potato fries, and steamed spinach. Drizzle the spinach with a little olive oil if desired.