Salmon Packets

- 2 fillet Wild-Caught Alaskan Salmon
- 1 bunch Asparagus (washed/rinsed)
- 1 bag Baby Belle Potatoes
- Seasoning
  - 1/4 tsp. thyme
  - 1/4 tsp. oregano
  - 1/4 tsp. basil
  - Salt & Pepper to taste
- 1/4 cup extra-virgin olive oil (EVOO)
- Juice from half a lime

1. Defrost salmon in the refrigerator, until thawed.
2. Wash hands for at least 20 seconds with warm, soapy water.
3. Preheat the oven to 350 degrees Fahrenheit.
4. Rinse asparagus and potatoes. Make sure to remove any dirt from the produce, especially the potatoes.
5. Cut the bottom inch off of the asparagus, and place the asparagus in a bowl.
6. Cut the potatoes into 1/2 inch wedges, and place in bowl with asparagus.
7. In a measuring cup, add EVOO, lime juice, and seasonings. Mix together and pour over potatoes and asparagus. Lightly toss these to ensure they are coated with EVOO mixture.
8. Place parchment paper on a cookie sheet.
9. Place 1 salmon fillet on parchment paper. Split the asparagus and potatoes, so that half your potatoes and half the asparagus surround the salmon on the parchment paper.
10. Take a second sheet of parchment paper and place it on top of the fish, asparagus, and potatoes. Roll/Fold the parchment paper and tuck the corners in, forming a packet.
11. Bake until the internal temperature of the fish is 145 degrees Fahrenheit (20 - 30 minutes).

*Feel free to make this with whatever fish or produce you may have at home!*