FOOD BANK
OF NORTHEAST GEORGIA

LEMON-HERB SALMON WITH GARLIC QUINOA & ROASTED BROCCOLI

Ingredients



- **2 lbs** salmon, cut into 4 oz. portions
- Zest and juice of **1 lemon**
- **3 tbsp** olive oil
- **2 tbsp** chopped parsley
- **1 tbsp** Dijon mustard
- **1 tsp** honey
- **2 cloves** garlic, grated
- **2 lbs** broccoli
- **2 cups** quinoa
- **3 cups** chicken or vegetable stock

Instructions

1. Whisk lemon zest, juice, Dijon, honey, garlic, oil, and herbs.
2. Roast broccoli with olive oil and salt at **425°F** until browned.
3. Roast salmon brushed with lemon sauce for **12–15** minutes.
4. Cook quinoa in stock for extra depth.
5. Spoon remaining sauce over salmon before serving.