



apple & spinach stuffed salmon

cook time:
30

prep time:
20

featured product:
**POWERHOUSE
SPINACH BLEND**

put something new on the table, like this apple & spinach stuffed salmon recipe! you'll love this beautiful and delicious roasted salmon. stuffed with apple and POWERHOUSE SPINACH BLEND and brushed with dijon and maple syrup, the incredible flavors of this stuffed salmon recipe are undeniable. makes a beautiful main dish for your holiday table!



ingredients

4 servings

- 1 package (5 ounces) [organicgirl® POWERHOUSE SPINACH BLEND ?](#)
- 2 tablespoons butter
- 1 large shallot, minced
- 1 tart apple, cored and thinly sliced
- ½ teaspoon fine sea salt
- ¼ black pepper
- 1 pound salmon fillet
- 2 tablespoons maple syrup
- 1 tablespoon Dijon mustard

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 400°F. lightly oil a baking dish or baking sheet.
2. in a medium skillet melt butter over medium. add shallots and apple and sauté until softened, 4 minutes. add spinach, salt and pepper. sauté until wilted.
3. place salmon on baking sheet. use a knife to cut salmon parallel to baking sheet, stopping just short of cutting it completely in half. open fillet like a book, spread spinach mixture over salmon and fold top half back over.
4. in a small bowl stir together maple syrup and mustard and brush over salmon.
5. roast until salmon is cooked through, about 20 minutes.