

sheet pan salmon fajitas

SERVES 4

RECIPE FROM: [The Foodie Dietitian](#)

COOK TIME: 20-25 minutes

- ½ Tbsp chili powder
- 1 tsp cumin
- 1 tsp paprika
- ¼ tsp garlic powder
- ¼ tsp onion powder
- ½ tsp salt
- ⅛ teaspoon cayenne powder
- 1 red bell pepper, stemmed, seeded and sliced
- 1 green bell pepper, stemmed, seeded and sliced
- 1 yellow bell pepper, stemmed, seeded and sliced
- 1 medium onion, sliced
- 1 lb wild-caught salmon
- 1 Tbsp olive oil

For serving: sliced avocado or guacamole, chopped tomatoes, fresh salsa or pico de gallo, Cojita cheese, cilantro, sour cream, limes, etc

PREHEAT oven to 400°F.

LINE a baking sheet with parchment paper.

MIX together spices in a small bowl until combined.

PLACE salmon onto middle of baking sheet and spread bell peppers and onions around salmon.

DRIZZLE olive oil over vegetables, sprinkle with 1 tablespoon spice mixture and toss to coat.

BRUSH remaining spice mixture onto salmon.

BAKE for 18-22 minutes, or until vegetables are tender and salmon is easily flaked with a fork.

SERVE with desired toppings.

MAKE IT A MEAL: serve with a cilantro lime brown rice or other nutrient dense carbohydrate of choice.