

Sheet Pan Garlic Lime Salmon Fajitas

Ingredients:

- 4 salmon filets
- 1 yellow pepper, sliced
- 1 red bell pepper, sliced
- 1 green bell pepper, sliced
- 1 medium onion sliced
- 1 packed fajita seasoning mix
- juice of one lime
- 3 garlic cloves, minced
- 3 tablespoons oil
- 1 tablespoon water
- fresh lime slices for garnish
- fresh cilantro, chopped
- tortillas – corn or flour

Directions:

1. Preheat the oven to 400°F. Cover sheet pan with foil and spray.
2. On a sheet pan add the salmon skin side down.
3. In a small bowl whisk together the fajita seasoning, lime juice, garlic, oil, and water. Spoon part of the marinade over the salmon filets, toss peppers and onions with remaining marinade and pour into the pan surrounding the salmon.
4. Bake for 15-20 minutes or until the salmon is flaky and the peppers are tender.
5. Serve with lime slices, chopped cilantro and tortillas.

Source: FoodNetwork.com