

# Rosemary and Honey Butter Baked Salmon and Sweet Potatoes

**Serves:** 4

## **Sweet Potato Ingredients:**

2 sweet potatoes, peeled and sliced into thin rounds no more than ¼-inch thick

2 tablespoons olive oil

1 teaspoon fresh rosemary, finely chopped

1 teaspoon kosher salt

½ teaspoon black pepper

½ teaspoon paprika

## **Salmon Ingredients:**

4 salmon fillets (you could also use a whole salmon fillet)

Kosher salt

Black pepper

4 tablespoons (half a stick) unsalted butter, very soft

1 tablespoon honey

1 tablespoon fresh rosemary, finely chopped

3 cloves garlic, minced (about 1 tablespoon)

## **Directions:**

Preheat the oven to 400 degrees.

Place the sweet potatoes in a large bowl and add the olive oil, rosemary, salt, pepper and paprika; toss until evenly coated. Place the sweet potatoes in a single layer on a large baking sheet or dish. Place the pan in the center of the oven and bake for 12 minutes.

**As the sweet potatoes bake:**

Rinse the salmon fillets under cold water and then pat dry with a paper towel. Season the top of each salmon fillet with a light sprinkling of kosher salt and pepper; set aside

In a small bowl, add the softened butter, rosemary, honey, garlic,  $\frac{1}{2}$  teaspoon salt and  $\frac{1}{4}$  teaspoon black pepper. Use a fork or spoon to mix until well combined.

After 12 minutes, remove the sweet potatoes from the oven and top them with the salmon fillets. Spread the compound butter evenly over the top of each fillet and bake until the salmon is fully cooked and opaque on the inside – this will take about 10 to 15 minutes for individual fillets, or about 20 to 23 minutes for a whole salmon fillet. Remove from the oven and serve immediately.