



Honey Mustard Salmon with Riced Broccoli

Ingredients:

- 1 pound salmon fillets
- ¼ cup Dijon mustard
- ¼ cup honey
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon dried parsley
- Salt and pepper, to taste
- 1 tablespoon olive oil
- 1 package Nature's Earthly Choice™ Riced Broccoli

Directions:

1. In a shallow bowl, combine the mustard, honey, and spices. Place the salmon in the bowl and coat with the sauce.
2. In a medium skillet over medium heat, warm the olive oil. Cook the salmon for 4 minutes, skin side up. Flip over and cook for another 3 to 4 minutes or until flaky and opaque.
3. Squeeze the pouch of riced broccoli to separate the grains. Microwave on high for 90 seconds. Toss with vegetables of choice and serve with the salmon.