

Parcel Baked Salmon with Potato and Green Beans

From – *Giant's Savory Magazine*

1 onion, sliced thin
12 oz green beans, cut into 2 inch pieces
1 lb small potatoes, quartered
4 salmon fillets
4 tsp smoked paprika
1 lime, quartered

- Preheat oven to 400F.
- Cut 4, 16-inch long pieces of parchment paper.
- Place $\frac{1}{4}$ of the green beans in the center of each piece of parchment paper. Top with the onion and potato wedges and sprinkle with salt and pepper to taste.
- Place salmon fillets on top of the vegetables and sprinkle each with 1 tsp smoked paprika and salt to taste.
- Bring up edges of the paper folding and crimping securely so no steam can escape.
- Transfer packets to a baking sheet and bake for about 20 minutes.
- Serve with lime wedges.



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