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Sheet Pan Salmon Dinner With Feta Sauce

PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
5 mins	15 mins	20 mins	4 servings

Ingredients

- 12 ounces broccolini, ends trimmed and any thick stalks cut in half lengthwise
- 1 pint (12 ounces) cherry tomatoes
- 1 large red onion, cut into 1/2-inch thick wedges
- 1/4 cup plus 2 tablespoons extra-virgin olive oil, divided
- 1 1/4 teaspoons kosher salt, divided
- 1 1/4 teaspoons freshly ground black pepper, to taste
- 4 (6 to 8-ounce) center-cut salmon fillets
- 1/2 cup mayonnaise
- 1/2 cup (3 ounces) crumbled feta
- 2 tablespoons whole-grain mustard
- 1/2 teaspoon lemon zest
- 1/2 teaspoon lemon juice
- 1/4 cup roughly chopped parsley leaves and tender stems, divided, optional

Method

1. Preheat the oven to 425°F.
Place a rack in the top position.
2. Prepare the veggies and salmon:
On a large sheet pan, toss the broccolini, tomatoes, and onion with 1/4 cup oil, 3/4 teaspoon salt, and 1/2 teaspoon pepper. Add the salmon to the sheet pan, drizzle with about 1 tablespoon oil, and season with 1/2 teaspoon salt and 1/4 teaspoon pepper. Roast the salmon and veggies on the top rack for 10 minutes.
3. Mix the feta sauce:
While the salmon roasts, in a medium bowl combine the mayonnaise, feta, mustard, 1 tablespoon oil, lemon zest and juice, half of the parsley (if using), and 1/2 teaspoon pepper. Stir to combine.
4. Finish cooking and serve:
Rotate the sheet pan, switch the oven to broil, and continue cooking until the salmon is cooked through and the veggies are tender and browned in spots, 3 to 5 minutes. Top with the remaining parsley (if using) and serve drizzled with the feta sauce. Leftover salmon and veggies can be refrigerated in an airtight container for up to 3 days.
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Nutrition Facts (per serving)

892	71g	14g	50g
CALORIES	FAT	CARBS	PROTEIN