

# Oh baby-baby

Total: 60 min · Prep: 20 min · Cook: 40 min · 1 servings · Easy · Dinner

Dairy-Free



## INGREDIENTS

150 g Salmon

150 g Baby carrot

100 g Cauliflower

5 g Smoked paprika

6 g Oil

20 g Caesar sauce

## INSTRUCTIONS

- 1 Cut salmon into large cubes.
- 2 Cut cauliflower into small pieces.
- 3 Place salmon and cauliflower in a baking dish.
- 4 Add carrots, oil, salt, spices and paprika. Mix everything together.
- 5 Preheat oven to 200 degrees with fan function.
- 6 Place the dish in the oven and bake for 20-30 minutes.
- 7 Add Caesar dressing to the finished dish and mix well, breaking salmon into small pieces.

**Nutrition per serving: 543 kcal** · Protein **36.0 g** · Fat **34.0 g** · Carbs **23.0 g** · Fiber **7.9 g**