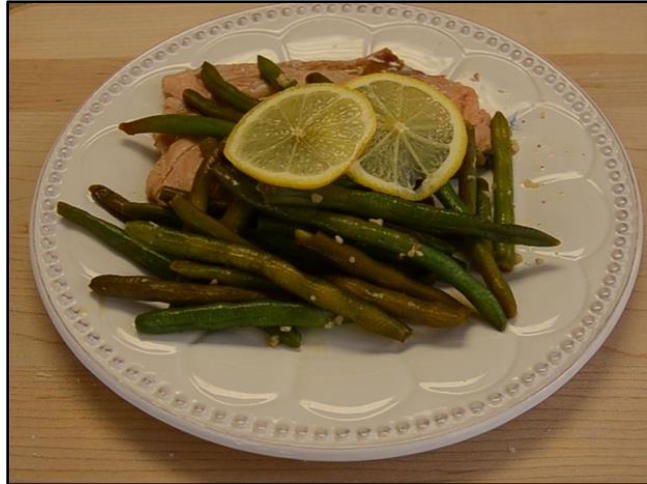


Salmon Packets

Ingredients:

½ tsp honey
2 tsp soy sauce
1 tsp lime juice

1 cup frozen green beans
½ tsp garlic, minced
salt and pepper to taste
Salmon filet



Directions:

1. Preheat oven to 400F
2. In a small bowl combine honey, soy sauce, and lime juice, set to the side.
3. Place green beans on piece of heavy duty foil, top with salt, pepper, and garlic.
4. Lay salmon on top of green beans, top with prepared sauce.
5. Close foil packet, and bake for 18 minutes
6. Enjoy!