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## **Grilled Salmon With Roasted Turnips**

Prep time: 10 min. Cook time: 20 min.

Serving size: 1 filet

Recipe yields 1 serving

### **Ingredients**

6 oz. salmon filet

10 baby turnips with their greens

1/2 cup chopped parsley

2 tbsp capers

Juice of half lemon

1 tbsp olive oil

### **Directions**

1. Preheat the oven to 400 degrees F.
2. Chop the greens off of the turnips, wash, and set aside.
3. Cut the turnips in half and sprinkle with salt. Put in a roasting pan with a little water or vegetable stock, cover, and bake for 20 minutes, or until tender.
4. Add the greens to the roasting pan, and roast for an additional 2 minutes until they wilt.
5. In a small bowl, combine parsley, capers, lemon juice, and olive oil to make vinaigrette.
6. Brush the salmon lightly with olive oil and season with salt. Grill for 3-4 minutes per side, depending on thickness, and desired doneness.
7. Serve salmon with roasted turnips and drizzle with the parsley caper vinaigrette.