

Honey Mustard Balsamic Roasted Salmon

Yield: 4 min
Total Time: 35 min

Recipe from: <https://www.recipeschoose.com/recipes/near-east-pearled-couscous-recipe>

Ingredients:

- 3/4 cup oil
- 1/4 cup balsamic vinegar
- 2 tablespoons Dijon mustard
- 3 tablespoons honey
- 1/2 shallot ends and skin removed
- 1 clove garlic peeled
- 2 tablespoons tarragon leaves fresh, plus more for garnish, if desired
- 1/2 teaspoon salt
- 1 pinch freshly ground pepper
- 24 ounces salmon filets
- 1 tablespoon oil
- 1 1/2 cups Israeli couscous
- 1 3/4 cups chicken broth
- salt
- pepper
- 3 cups greens spring mix

Nutrition:

1. Calories: 1120 calories
2. Carbohydrate: 74 grams
3. Cholesterol: 95 milligrams
4. Fat: 71 grams
5. Fiber: 5 grams
6. Protein: 47 grams
7. SaturatedFat: 9 grams
8. Sodium: 690 milligrams
9. Sugar: 16 grams

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