Baked Thai Salmon and Vegetables

Ingredients

1.5 lb salmon filets

1 red bell pepper, cut into strips

1 green bell pepper, cut into strips

1 yellow bell pepper, cut into strips

1 onion, small dice

4 carrots, thinly sliced

Sauce

½ C sweet thai chili sauce

¼ C tamari

1 T minced ginger

1 T lime juice

Procedure

1) Preheat oven to 375F and cover the baking sheet in foil.

2) Whisk together the ingredients for the sauce and drizzle over the salmon and vegetables

3) Lay the salmon presentation side up on the foil-covered sheet tray, surrounded by the vegetables

4) Bake until the salmon is cooked through, probably 10-12 minutes, checking every 4