

# Sheet-pan Chili-lime Salmon With Potatoes and Peppers



**Preparation: 25 minutes | Cooking: 27 minutes | Servings: 4**

## **Ingredients:**

- 1 ¼ pounds center-cut salmon fillet, skinned, if desired, and cut into 4 portions
- 1 pound Yukon Gold potatoes, cut into 3/4-inch pieces
- 2 medium bell peppers, any color, sliced
- 1 lime, zested and quartered
- 2 tablespoons extra-virgin olive oil, divided
- 2 teaspoons chili powder
- 1 teaspoon ground cumin
- ¾ teaspoon salt, divided
- ½ teaspoon garlic powder
- ¼ teaspoon ground pepper

## **Instructions:**

Preheat the oven to 425°F. Coat a large, rimmed baking sheet with cooking spray. In a medium bowl, toss the potatoes with 1 tablespoon oil and ¼ teaspoon each salt and pepper. Transfer to the prepared pan and roast for 15 minutes. Meanwhile, in a small bowl, combine the chili powder, cumin, garlic powder, lime zest and the remaining ½ teaspoon salt. Place the bell peppers in the medium bowl, add the remaining 1 tablespoon oil and ½ tablespoon of the spice mixture, and toss to coat. Rub the salmon with the remaining spice mixture. After 15 minutes, remove the pan from the oven. Add the peppers and stir to combine with the potatoes. Roast for 5 minutes. Remove the pan from the oven, move some of the vegetables aside and add the salmon to the pan. Return to the oven and roast until the salmon is just cooked through, 6 to 8 minutes. Serve with lime wedges.