



30-Minute Meals by Jaclyn
SPINACH FETA SALMON

with Hojiblanca Extra Virgin Olive Oil

SERVINGS: 4-6

PREPPING TIME: 10 MIN

COOKING TIME: 20 MIN

INGREDIENTS

4 (6 oz) salmon fillets
3 tbsp Hojiblanca Extra
Virgin Olive Oil
3 cups baby spinach
8 oz feta, crumbled
1 jar roasted red peppers,
drained and chopped
¼ cup grated Parmesan
1 tsp Italian seasoning
½ tsp paprika
½ tsp cayenne pepper
Salt & pepper, to taste

DIRECTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Place salmon skin-side down and carefully cut a pocket into the center of each fillet without slicing all the way through. Drizzle with Hojiblanca EVOO.
3. Make the filling. Heat the remaining Hojiblanca EVOO in a large pan over medium heat. Add spinach, Italian seasoning, paprika, cayenne, salt, and pepper. Sauté until the spinach is wilted.
4. Add the cheese. Remove from heat and stir in the feta, roasted red peppers, and Parmesan until combined.
5. Stuff the salmon with the spinach and feta mixture.
6. Bake for about 20 minutes, or until the salmon is cooked through and flakes easily with a fork.
7. Pair with jasmine rice or your favorite side.

Tender baked salmon stuffed with creamy feta, spinach, and roasted red peppers, finished with Hojiblanca Extra Virgin Olive Oil.