



Simple salmon and green beans

2 boneless skinless salmon fillets (per person)
1/2 package whole green beans (per person)
olive oil
salt and pepper
herbs de provence

Heat 2 Tbsp. olive oil in a large skillet over medium heat. Season the salmon with salt, pepper, and herbs de provence. Cook the salmon until the "middle" pink starts to turn a lighter color (4 minutes per side). Meanwhile, cook green beans according to package directions. Serve with salmon. (Add a little lemon to the salmon for extra flavor, if wanted.)

