

Garlic Roasted Salmon & Brussels Sprouts

Ingredients:

- 14 large cloves garlic, divided
- ¼ cup extra-virgin olive oil
- 2 tbsp finely chopped fresh oregano, divided
- 1 tsp salt, divided
- ¾ tsp freshly ground pepper, divided
- 6 cups Brussels sprouts, trimmed and sliced
- ¾ cup white wine, preferably Chardonnay
- 2 lbs wild-caught salmon fillet, skinned, cut into 6 portions
- Lemon wedges

View the full recipe at
[eatingwell.com](https://www.eatingwell.com)



Cook time

45 minutes

Servings

6

Calories

334

Protein

33g