***Shawarma Baked Salmon***

***Served on a Bed of Arugula Salad***

By Debbie Kornberg

(Serves 4)

**Ingredients:**

1.5 lbs. Salmon Fillet (Best if skin is removed from bottom)

2 Tbsp. [***SPICE + LEAF Shawarma Blend (Available on Amazon)***](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

2 Tbsp. Olive Oil [**(Recommend SPICE + LEAF Galili Premium Israeli Olive Oil)**](https://www.amazon.com/stores/node/20435793011?_encoding=UTF8&field-lbr_brands_browse-bin=SPICE%20%2B%20LEAF&ref_=bl_dp_s_web_20435793011)

1 Lemon (1/2 of lemon in thin slices, other half in quarters)

Salt to taste

3 cups Arugula

1 Cucumber, halved and sliced think, (English or Persian – skin can stay on)

10 Cherry tomatoes, halved or quartered

**Instructions:**

Preheat oven to 350 degrees. Place salmon in a baking dish or pan. (If skin is till on bottom, use cooking spray for base of pan or parchment paper so it does not stick.) Sprinkle shawarma blend on top of fish. Rub into fish. Drizzle olive oil on top of fish. Place sliced lemons around and on top of fish. Bake for approximately 15 minutes. Fish should cook to 145 degrees. If testing with a fork to see if done, fish should be flakey. Remove from oven when done. Use remaining lemons to squeeze on top of lemon.

While fish is cooking, prepare platter by placing arugula followed by cucumbers and tomatoes. Place fish on top. Ready to serve. Enjoy.