



Smoky Maple Salmon Seafood Packets

INGREDIENTS

1 lb sweet potatoes, peeled and sliced 1/8-inch thick
4 tsp Gustare Vita olive oil, divided
3/4 tsp sea salt, divided
12 oz fresh green beans, trimmed
1/2 cup Hy-Vee Select 100% pure maple syrup
1 tbsp Hy-Vee brown sugar, packed
1 tsp smoked paprika
1/2 tsp chipotle chili powder
1/2 tsp Hy-Vee stone ground Dijon mustard
4 (6-oz. each) skinless salmon filets, patted dry
Hy-Vee bacon, crisp-cooked and crumbled, for serving
Hy-Vee chopped pecans, toasted, for serving

PREPARATION

- 1** Prepare a charcoal or gas grill for direct cooking over medium-high heat (375 to 400°). Toss sweet potatoes with 2 teaspoons olive oil and 1/4 teaspoon sea salt; set aside. Toss green beans with 2 teaspoons olive oil and 1/4 teaspoon sea salt in another bowl; set aside.
- 2** For sauce, combine maple syrup, brown sugar, smoked paprika, chipotle chili powder, Dijon mustard, and 1/4 teaspoon sea salt.
- 3** Create 4 (16x12-inch each) sheets of foil. Spread potatoes on one-half of each sheet. Top with salmon, tucking under thin edges. Place beans around salmon; drizzle with sauce mixture. Fold other half of foil over salmon and beans; double-fold to seal edges.
- 4** Grill packets for 9 to 12 minutes or until salmon flakes easily with a fork (145°). Garnish with crisp-cooked crumbled bacon and toasted chopped pecans, if desired.

NUTRITION FACTS

Calories: 640
Total Fat: 28g
Saturated Fat: 6g
Trans Fat: 0g
Cholesterol: 95mg

Sodium: 630mg
Carbohydrates: 60g
Fiber: 15g
Sugar: 36g
Protein: 38g