**Oven Baked Salmon with Sweet Potato and Rocket Salad**

**Serves 1**

* 1 small sweet potato, cut into half moon slices
* 1 tsp olive oil
* 1 pinch salt
* 1 pinch pepper
* 1 salmon fillet
* 1 handful of rocket, finely chopped
* 1 handful of basil, finely chopped
* 1 handful of rocket
* 1/4 red onion, finely sliced
* 1 tbsp. flaked almonds, toasted(optional)

**1.** Place the sweet potato on a baking tray, drizzle with oil, salt and pepper and place in the oven to cook for 20 minutes until tender.

**2.** 8 minutes later, place the salmon on a baking tray, sprinkle with salt and pepper and place in the oven for 12 minutes until cooked throughout.

**3.** Remove the salmon from the oven and sprinkle over the chopped rocket and basil.

**4.** Place the sweet potato in a large mixing bowl and toss together with the red onion, rocket and flaked almonds.

**5**. Season and serve.