

Green Chile Salmon with Asparagus

- 8 filets or 2 small sides of salmon
- 1-2 tablespoons creole seasoning
- 1 bunch fresh asparagus spears, trimmed
- 1 tablespoon olive oil
- Salt and pepper
- 1 (10 3/4-ounce) can cream of asparagus soup
- 3/4 cup sour cream
- 2/3 cup water
- 1 teaspoon Better Than Bouillon chicken bouillon
- 1/2 teaspoon creole seasoning
- 1 (4-ounce) can chopped green chilies, drained
- 2 tablespoons capers, drained and rinsed

Place salmon on a parchment lined baking sheet. Sprinkle with creole seasoning. Bake at 375 degrees for 10 minutes. Toss asparagus with olive oil and sprinkle with salt and pepper. Place on a baking sheet and add to oven after salmon has cooked for 10 minutes. Continue cooking both for another 10-15 minutes, until salmon is flaky and asparagus is tender. In meantime, in a small saucepan, whisk together asparagus soup, sour cream, water, bouillon and creole seasoning. Bring just to a boil (do not boil). Reduce heat and stir in green chiles and capers. Simmer 2-3 minutes. Thin with a little more water, if needed. Divide asparagus spears onto plates and top with salmon. Spoon sauce over top and serve.