



Spicy BBQ Salmon & Veggies



Entire recipe: 303 calories, 12g total fat (2.5g sat fat), 616mg sodium, 22.5g carbs, 4g fiber, 13g sugars, 26.5g protein

Freestyle™ [SmartPoints®](#) value 2*

[SmartPoints®](#) value 7*

Prep: 10 minutes **Cook:** 20 minutes

Tagged: [Lunch & Dinner Recipes](#), [Single Serving](#), [30 Minutes or Less](#)



Ingredients

2 tbsp. BBQ sauce with 45 calories or less per 2-tbsp. serving
1 tsp. Sriracha sauce
1 cup broccoli florets
1/2 cup chopped yellow squash
1/2 cup chopped zucchini
One 4-oz. raw skinless salmon fillet

Directions

Preheat oven to 375 degrees. Lay a large piece of heavy-duty foil on a baking sheet and spray with nonstick spray.

In a small bowl, mix BBQ sauce with Sriracha sauce until uniform.

Lay veggies on the center of the foil. Top with salmon and drizzle with sauce mixture. Cover with another large piece of foil.

Fold together and seal all four edges of the foil pieces, forming a well-sealed packet. Bake for 20 minutes, or until veggies are tender and fish is cooked through.

Allow packet to cool for a few minutes, and then cut to release steam before opening it entirely. (Careful -- steam will be hot.) Eat up!

MAKES 1 SERVING

[SmartPoints®](#) value* not what you expected? We follow the same method as Weight Watchers when calculating recipe values: We add up the [SmartPoints®](#) values* of the individual ingredients using the Recipe Builder. (Many foods have a value of zero and remain zero in recipes.)

*The [SmartPoints®](#) values for these recipes were calculated by Hungry Girl and are not an endorsement or approval of the product, recipe or its manufacturer or developer by Weight Watchers International, Inc., the owner of the [SmartPoints®](#) trademark.