

Citrus Glazed Salmon

2 SERVINGS 25 MINUTES



INGREDIENTS

- 8 ozs Salmon Fillet
- 1 tbsp Extra Virgin Olive Oil (divided)
- 1/4 tsp Sea Salt (divided)
- 1 tbsp Orange Juice
- 1 Lime (juiced, zested)

NUTRITION

AMOUNT PER SERVING

Calories	230	Iron	1mg
Fat	14g	Vitamin D	0IU
Carbs	3g	Folate	33µg
Fiber	0g	Magnesium	35mg
Protein	23g	Zinc	1mg
Vitamin C	10mg		

DIRECTIONS

- 01 Preheat the oven to 350°F (177°C). Place the salmon in an oven-safe baking dish and drizzle with half of the extra virgin olive oil and season with half the sea salt. Bake for 13 to 16 minutes, until cooked through and flaky.
- 02 In a small bowl, whisk together the orange juice and lime juice and zest.
- 03 Add the salmon to a platter and drizzle the sauce over top. Season to taste. Serve and enjoy!

NOTES

RECIPE ID 222