

Recipe for: Citrus Baked Salmon

Ingredients:

4 slices fresh lemon
4 slices fresh orange
4 (6-8 oz.) skinless salmon fillets
2 Tbsp. freshly chopped dill
2 Tbsp. sun-dried tomatoes in oil
1 Tbsp. oil from sun-dried tomato jar
2/3 cup white wine
Real Salt or natural sea salt
Ground black pepper

Preparation:

Preheat oven to 375°. In a large 9x13 shallow baking dish, place 1 lemon slice with 1 orange slice side by side so you will end up with 4 groups.

Each salmon fillet will have its own bed of citrus. Season each salmon fillet with salt and pepper and place over the 2 slices of lemon and orange.

In a small bowl mix the dill, sun-dried tomatoes, and tomato oil.

Divide the mixture on top of salmon fillets, and then drizzle with the wine.

Place baking dish in the oven and cook for 8-10 minutes.