

Orange-Ginger Salmon Filets

Compliments of Chef Richard's Kitchen

4 Servings

4 - 6 oz salmon filets
6 oz orange marmalade
¼ C orange juice
1 Tbsp soy sauce
¼ tsp ginger paste or grated ginger
⅛ tsp kosher salt
pinch red pepper flakes
cornstarch slurry

Look over salmon and be sure all pin bones have been removed. Cut salmon into approx. 6oz filets. Dry each filet with paper towel. Sprinkle salt and pepper on top of each filet.

Preheat oven to 350° F.

In mixing bowl, combine orange marmalade, orange juice, soy sauce, ginger paste, salt and red pepper flakes. Blend to combine. Transfer to saucepan and place over medium heat to bring to boil. Allow to reduce slightly. If needed use some of the cornstarch slurry to thicken slightly. Do not overthicken.

Place salmon filets on baking sheet sprayed with no-stick spray. Drizzle on part of the glaze mixture. Bake at 350° F for about 15 – 20 minutes. Check to see if salmon filets flake easily when pressed with a fork. If not, return to oven.

Remove salmon filets from oven and allow to rest. Spoon remaining glaze over filets and serve.

