



## **Olive on Tap Citrus Baked Salmon with Cara Cara Balsamic Sauce**

**This Citrus Roasted Salmon is jam packed with savory, sweet and sour flavors.**

**INGREDIENTS:** 1 medium Fennel Bulb – thinly sliced \* 1 Blood Orange – thinly sliced & seeds removed \* 1 Meyer (or regular) Lemon – thinly sliced & seeds removed \* 4 Sprigs Thyme \* 1 Red Chile or Serrano Chile – thinly sliced \* 4 (6 ounce) Salmon Filets , skin on (preferably center cut) \* 1/4 cup **Olive on Tap Golden Cara Cara Balsamic** + 1 TBS Honey \* 3 TBS Orange Juice \* 3 TBS Lemon Juice \* 1/2 tsp each: Chili Powder, Cumin \* 3 TBS **Olive on Tap Blood Orange Olive Oil**, divided \* Sea Salt, Ground Black Pepper to taste *Optional Garnishes & Serving: Micro Greens, Scallions, Red Pepper Flakes, Arugula*

Preheat oven to 400 degrees. Lightly spray a 9x13” pan with non-stick cooking spray. Make the Marinade: In a small bowl, whisk together 1/4 cup of Golden Cara Cara Balsamic, orange juice, lemon juice, chili powder and cumin. Reserve 2 tablespoons of the mixture and set aside to use as a sauce. Add 2 tablespoons of oil to the marinade and whisk together. Place the salmon in a large Ziploc bag and pour on the citrus marinade. Transfer to the refrigerator and let marinate for 20 minutes.\* Meanwhile, thinly slice the fennel, orange, lemon and chili. Be sure to remove and discard the seeds from the citrus. Toss the fennel, orange slices, lemon slices, thyme, and chili in the pan. Toss with 1 tablespoon of oil and season with sea salt and pepper. Spread the fennel mixture out across the prepared pan to create a “bed” for the salmon. Remove the salmon from the bag and place it, skin side down, on top of the fennel mixture. Use a pastry brush to apply the excess honey mixture to the tops of the salmon. Season generously with sea salt and pepper. Roast the salmon in the oven for 15-25 minutes, or until fish is cooked and flakes easily with a fork. Meanwhile, add the remaining tablespoon of honey to the reserved sauce and whisk to combine. Remove from salmon from the oven, drizzle with reserved citrus sauce and top with desired garnishes. Enjoy! You can also use chicken breast or larger shrimp for this dish.

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