

Orange Glazed Salmon

(C, D, E, G, N, S, Y)

Ingredients

4 Salmon Fillets or Steaks (about 1" thick)
1 tsp sea salt
½ tsp pepper
1 tbsp extra virgin olive oil
3 tbsp Braggs amino
3 tbsp orange juice
½ tsp unrefined sesame oil
4 tbsp chopped fresh basil

Directions

1. Sprinkle fish with salt and pepper
2. Warm olive oil over medium heat
3. Add fish and cook uncovered for approximately 3 minutes per side
4. Cook for another 3 min each side covered or until fish flakes easily when tested with a fork
5. Set salmon aside, keep warm
6. Mix Braggs and orange juice in pan used to cook the fish. Cook over high heat for 1 min.
7. Remove from heat, add sesame oil, stirring constantly
8. Pour over fish and serve immediately

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