

Fennel & Orange Stuffed Salmon



A healthy recipe using Clementine oranges (peels and all)

Serves 8

4 pounds salmon side, skinned	1/4c olive oil	2 oranges, zested
2 pounds onions, sliced 1/4" thick	1/4c butter	2T orange juice
3 pounds fennel bulbs, sliced 1/4" thick	6 Clementine oranges, coarsely chopped, including peels	2t kosher salt 1t black pepper

Preheat oven to 500. Heat olive oil and butter in large skillet and sauté fennel and onion over medium~high heat, stirring occasionally for 10 minutes. Add chopped oranges, orange juice and salt and pepper and continue to sauté for 5 more minutes.

Lay salmon on cutting board and season with additional salt and pepper. Spread fennel filling over half of the salmon. Cover large rimmed baking sheet with parchment paper and lay salmon on paper.

Roast salmon 10 minutes for each 1" of thickness. Do not overbake. Delicious hot, cold or room temperature.

Prepare Ahead Tip

Salmon can be prepped up to the point of roasting. Keep covered in refrigerator for up to 24 hours. Allow to sit at room temperature 30 minutes before roasting.

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