

Salmon w/Orange & Fennel



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

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.

Cover large baking sheet with foil or parchment paper and place fennel filling on baking sheet. Top with salmon.

Roast salmon 10 minutes for each 1" of thickness. Garnish with fennel fronds.

Listen for my weekly recipes, Fridays at 7:45 a.m. on WGRR presented by **meijer**

Debbie Spangler ~ Certified Personal Chef

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