

# Sweet & Spicy Stuffed Salmon



This is a client favorite!

Serves 4

4 ~ 6oz salmon filets, skinned

2 jalapeño peppers, seeded, diced

4oz cream cheese, room temperature

1 orange, thinly sliced

2T orange marmalade

1t fresh dill, chopped

Preheat oven to 350. Spray rimmed baking sheet with non~stick cooking spray. Cut a slit in the top of each salmon filet making sure not to cut all the way through to the bottom.

Mix together cream cheese, orange marmalade and jalapeño. Divide into 4 equal portions and place inside the salmon pocket. Top with orange slices and garnish with fresh dill.

Bake about 10~15 minutes (10 minutes for each 1" of thickness of salmon).

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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