Orange Herb Salmon

Servings:
3

Prep Time:
5 minutes

Cook Time:
15-20 minutes

Ingredients

- 1 ½ lb **Salmon**, cut into 3 pieces
- 1 tbsp **Olive Oil**
- 3 tbsp **Honey**
- 1 ½ tbsp **Fresh Lime Juice**
- 2 tbsp **Minced Garlic**
- 1 tbsp **Dried Thyme**
- 1 tsp **Dried Rosemary**
- Optional **Salt to Taste**
- 1 **Orange**, sliced

Method of Preparation

Step 1
Preheat oven to 400°F.

In a small bowl combine honey, lime juice, one half the olive oil, garlic, thyme and rosemary.

Step 2
Brush or drizzle the remaining olive oil onto the salmon. Season with salt (optional).

Step 3
Place salmon portions on pieces of aluminum foil.

Spread mixture over salmon pieces.

Step 4
Top with orange slices.

Step 5
Fold aluminum foil into loose packets. Place on a sheet pan and bake for 15-20 minutes.