

ORANGE BALSAMIC GLAZED SALMON

Serves 4

2 Tbsp. orange juice concentrate

1 Tbsp. ginger preserves

1 Tbsp. balsamic vinegar

4 salmon fillets, 1" thick, bones removed

1 Tbsp. and 1 tsp. salt-free citrus herb seasoning

1 orange, sliced

1. Light broiler. Line a baking sheet with foil and set aside. **2.** In small saucepan, over medium-high heat, combine orange juice concentrate, ginger preserves and balsamic vinegar. Simmer until preserves melt, about 2 to 3 minutes. Remove from heat and set aside. **3.** Meanwhile, season each salmon fillet with 1 tsp. citrus herb seasoning. Place fillets on prepared baking sheet. **4.** Broil, skin side down, for 2 minutes. Turn and broil, skin side up, for 2 minutes. Return to skin side down and spoon glaze over each fillet. Top each with an orange slice and broil for 1 minute. **5.** Serve glazed salmon fillets hot.