



Recipix

Your food coach



Orange Salmon

Tailored for Ivan

INGREDIENTS

- 2 blood oranges, peeled and sliced into rounds
- * 1 pound salmon fillets
- * 1/2 teaspoon freshly grated nutmeg
- * 1 cup red wine

INSTRUCTIONS

Preheat oven to 350 degrees F (175 degrees C).

Arrange orange slices in a single layer in the bottom of a medium baking dish. Place salmon on oranges, and sprinkle with nutmeg. Pour red wine over the salmon.

Cover, and bake 20 to 25 minutes in the preheated oven, until easily flaked with a fork.

OTHER RECIPES:

Other Recipes:

Recipe 8: Roasted Salmon

Recipe 9: Orange Salmon with Rice

Recipe based on the ingredients:

salmon, kimchi, ham, eggs, rice, beans, lentils, broccoli, cabbage, lettuce, mushroom, avocado, grapefruit, cantaloupe, apple