Smoked Paprika-Roasted Salmon with Wilted Watercress\*  
Fire up your metabolism with paprika. This spice can be made from any member of the Capsicum annuum family, so look for Paprika that suits your spice level preference.  
serves 8  
Ingredients  
1/4 cup fresh orange juice  
2 tbsp + 1 tsp olive oil  
2 tsp fresh thyme leaves  
2 lbs wild salmon fillets  
1 tbsp mild smoked paprika  
1 tsp Saigon cinnamon (available at most supermarkets)  
1 tsp grated orange zest  
1/2 tsp sea salt  
3 bunches watercress (B&W brand if available)  
Preparation  
1. Mix the orange juice, the 2 tbsp oil, and 1 tsp of the thyme in a small bowl. Place the salmon in a large glass baking dish, add the marinade, and turn to coat well. Cover and refrigerate for 30 minutes.  
2. Preheat the oven to 400°F. Line a baking dish with foil and grease the foil.  
3. Mix the paprika, cinnamon, orange zest, sea salt, and remaining 1 tsp thyme in a small bowl.  
4. Remove the salmon from the marinade and place it in the prepared baking dish; discard any remaining marinade. Rub the smoked paprika mixture evenly over the salmon. Roast in the oven for 10 to 15 minutes, or until the fish flakes easily with a fork.  
5. Wash and trim the watercress. Heat the remaining tsp oil, add the watercress, and cook, stirring, for 2 minutes or until wilted. Serve the salmon over the watercress.