**Recipe for:** Citrus Baked Salmon

## **Ingredients:**

4 slices fresh lemon

4 slices fresh orange

4 (6-8 oz.) skinless salmon fillets

2 Tbsp. freshly chopped dill

2 Tbsp. sun-dried tomatoes in oil

1 Tbsp. oil from sun-dried tomato jar

2/3 cup white wine

Real Salt or natural sea salt

Ground black pepper

## **Preparation:**

Preheat oven to 375°. In a large 9x13 shallow baking dish, place 1 lemon slice with 1 orange slice side by side so you will end up with 4 groups. Each salmon fillet will have its own bed of citrus. Season each salmon fillet with salt and pepper and place over the 2 slices of lemon and orange.

In a small bowl mix the dill, sun-dried tomatoes, and tomato oil. Divide the mixture on top of salmon fillets, and then drizzle with the wine. Place baking dish in the oven and cook for 8-10 minutes.