

## Citrus Broiled Alaska Salmon



Recipe by: Christine L. on Safeway.com

• Prep Time: 15 minutes

☐ Cook Time: 15 minutes

☐ Ready In: 30 minutes

Servings: 8 (Note—this recipe can easily be cut in half)

### Ingredients

☐ 4 large oranges

☐ 8 (4 ounce) fillets salmon

☐ 2 teaspoons red wine vinegar

☐ 1/2 cup chopped green onions

☐ 2 teaspoons cracked black pepper

### Directions

1. Preheat the oven's broiler.

2. Peel, and pith oranges; slice crosswise into 1/4 inch rounds. Season fillets with salt. Place salmon fillets on broiling pan.

3. Place the pan of fillets 4 to 6 inches from heat. Cook for 15 minutes under the preheated broiler, or 10 minutes per inch of thickness. (Editor's note: I prefer to cook by temperature, not time. I cooked until internal temp reached about 125) Remove from broiler just before they are cooked through. Sprinkle with vinegar. Arrange orange rounds on top. Sprinkle with green onions and

cracked black pepper. Broil 1 minute longer (or until internal temperature of 135).