

CITRUS RUBBED SALMON

Recipe courtesy of *Diane Henderiks*

momlogic.com

Ingredients:

16 oz. salmon filet; skinned

RUB

1tsp. orange zest

1tsp. lime zest

2 tbsp. brown sugar

1 tbsp. minced onion

1tsp. minced garlic

1tbsp. chopped fresh dill

1tsp. chili powder

¼ tsp. kosher salt

Plenty of freshly ground black pepper

½ orange to squeeze over salmon

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Directions:

1. Rinse salmon filet and pat dry.
2. Combine ingredients for rub in small bowl.
3. Rub over salmon on both sides.
4. Wrap in plastic wrap and refrigerate for minimum 1 hour.
5. Oil grill grate or pan lightly and heat at medium-high for a minute or so.
6. Cut salmon in 4-5 pieces and place on grill; sear 5 minutes; squeeze juice of 1/2 orange over salmon and turn. Sear 5 more minutes
7. Remove salmon from grill or pan.
8. Serve over Caesar salad.
9. Enjoy!