

Orange Salmon



Serves 2

Prep 10 mins

Cooking 40 mins

Easy

Ingredients

1 large salmon fillet or 2 smaller ones
1 orange
1 heaped tbsp brown sugar
salt & pepper

1. Take a fork and poke a few holes in the fish to let the orange juice soak in.
2. Then, take half the orange and squeeze over the salmon to cover with juice. Coat generously with brown sugar and sprinkle with salt & pepper
3. Next, slice the remaining orange half into thin slices and put in the oven at 180C/ fan 160C/ gas 4 for 10 to 15 minutes. Remove the orange slices and continue to cook until done, about 10-15 mins
4. Remove and squeeze orange slices over the fillets and serve with new potatoes and asparagus.