

BAKED ORANGE SALMON WITH FENNEL

INGREDIENTS:

2 - 8 ounce salmon fillets
½ cup orange juice
1 fennel bulb, trimmed and diced
Old Bay Seasoning to taste

DIRECTIONS:

1. Preheat the oven to 410 degrees F
2. Place the fillets skin side down in a glass baking dish. Pour the orange juice over the fillets. Sprinkle diced fennel over in an even layer, and season with Old Bay.
3. Bake for 8 to 10 minutes

SERVINGS: 2

COOK TIME: 10 Minutes