

Recipe: Summery Citrus Ginger Salmon with Capers

Ingredients:

- 2 lb. Wild salmon fillet
- Juice and zest of one orange
- 1 T Liquid Aminos
- 1-1/2 T finely chopped ginger root (1 T dried)
- 3 TB capers
- 1 clove garlic, minced
- 1/4 C sweet red pepper, finely chopped
- 2 (heaping) T chopped fresh cilantro
- 1 tsp. red pepper flakes
- Sea salt and black pepper to taste
- 1 T olive oil

Directions:

Preheat oven to 400 degrees. Put salmon fillet in a baking dish and season with salt and pepper. Using a pan, sauté garlic in olive oil (do not burn). Add orange zest, ginger, and sweet red peppers. After about 2-3 minutes, add liquid aminos, red pepper flakes and cilantro and capers. Add orange juice and simmer for one minute. Bake uncovered for 15 minutes.

Enjoy with green veggies on the side 😊