

# Salmon with Orange Marmalade



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### Ingredients

- $\frac{1}{4}$  cup orange marmalade
- 2 tablespoons low-sodium soy sauce
- 2 garlic cloves, minced
- 1 1/2-pounds salmon fillets
- $\frac{1}{4}$  teaspoon salt

### Method

1. Preheat oven to 400°.
2. Combine first 3 ingredients, stirring with a whisk. Place salmon on rack of a broiler pan lined with foil; sprinkle fish evenly with salt. Spread half of marmalade mixture over fish. Bake at 400° for 18 minutes or until fish flakes easily when tested with a fork. Remove from oven. Spread remaining marmalade mixture evenly over fish.
3. Preheat broiler.
4. Broil fish 3 minutes or until topping browns.

Source: Cooking Light (Servings: 4 | Yield: serving size:  
about 4 1/2 ounces)