

Quick & Easy

THE COSTCO WAY

Sunkist® Cara Cara Orange Salmon

Makes 2 servings

Citrus Glaze Ingredients:

- 1 Sunkist® Cara Cara orange, sliced and halved
- ¼ cup soy sauce
- 1 Tbsp honey
- ½ tsp salt
- 3 garlic cloves, minced

Instructions:

In a large mixing bowl, add Sunkist® Cara Cara orange slices, soy sauce, honey, salt and garlic. Mix well. Set aside.

Salmon Ingredients:

- 1 small sweet potato, cubed
- 2 Tbsp olive oil
- ¼ tsp salt
- ¼ tsp pepper
- 2 cups broccoli florets
- 2 cups asparagus, cut into 1-inch pieces
- 1 lb skinless salmon fillets
- Citrus Glaze

Instructions:

Preheat oven to 400 F. Place sweet potato on a baking sheet lined with parchment paper. Top with olive oil, salt and pepper. Mix to coat. Bake for 5 to 7 minutes. Remove from oven. Add the broccoli and asparagus. Mix well. Clear a section in the middle. Add salmon. Pour the Citrus Glaze and orange slices over the top of the salmon and vegetables. Bake for 15 to 20 minutes, or until internal temperature reaches 145 F.

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