



Triple Citrus Salmon

Makes 4 servings

Marinade

Ingredients:

- 2 Sun Pacific® Cara Cara Navel Oranges, juiced
- 1 Sun Pacific® Lemon, juiced
- 2 limes, juiced
- ½ cup orange marmalade
- 2 Tbsp reduced sodium soy sauce
- 3 Tbsp brown sugar
- 1 garlic clove, minced
- 1 Tbsp water
- 1 Tbsp cornstarch
- 2 Sun Pacific® Cara Cara Navel Oranges, peeled and sliced
- 2 Sun Pacific® Lemons, sliced
- 1 Tbsp olive oil
- 2 lbs salmon fillet
- 1 tsp salt
- 1 tsp pepper
- Citrus Salsa (See recipe below.)

Instructions:

Preheat oven to 350 F. In a medium saucepan, combine Cara Cara orange juice, lemon juice, lime juice, marmalade, soy sauce, brown sugar and garlic. In a small bowl, combine water and cornstarch. Slowly stir water and cornstarch into marinade mixture. Bring to a boil over medium until the mixture starts to thicken. Remove from heat.

Overlap Cara Cara orange and lemon slices on an oiled parchment-lined baking sheet. Lay salmon skin side down on the slices. Season with salt and pepper. Brush marinade over the top of the salmon. Bake for 10 to 12 minutes, or until internal temperature reaches 145 F. Plate with the Cara Cara orange and lemon slices under the salmon. Top with Citrus Salsa.

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For more recipe ideas, go to Costco.com and search: **Quick & Easy**





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Citrus Salsa

Ingredients:

- 2 Sun Pacific® Cara Cara Navel Oranges
- 1 lime
- 2 Tbsp cilantro, chopped
- ½ jalapeno, seeded and minced
- ¼ cup red bell pepper, diced
- 1 Tbsp red onion, chopped
- 2 Tbsp rice vinegar
- 2 Tbsp olive oil
- 1 tsp salt
- 1 tsp pepper

Instructions:

Remove and discard the peel and pith from the Cara Cara oranges and lime. Cut the Cara Cara orange and lime segments from the surrounding membranes. Coarsely chop. In a large bowl, gently toss the Cara Cara oranges, lime, cilantro, jalapeno, red bell pepper, onion, vinegar, oil, and salt and pepper until combined.

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