



## sweet citrus spiced salmon

If you're a fan of this omega-3 rich fish but prefer when it doesn't taste, well, too salmony, this Sweet Citrus Spiced Salmon recipe is for you. Salmon is marinated in pineapple and lemon juice and then baked with a sweet and spicy topping, leaving every bite the perfect blend of flavorful (but mellow) fish.

**SERVES: 6**



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## ingredients

### Citrus Marinade

- 3/4 cup pineapple juice
- 6 tbsp fresh lemon juice
- 6 (6oz) salmon fillets, skin removed

### Sweet & Spicy Topping

- 1/2 cup packed brown sugar
- 2 tsp lemon zest
- 2 tsp chili powder
- 1 tsp ground cumin
- 1/2 tsp kosher salt
- 1/4 tsp ground cinnamon

## directions

1. In a large resealable plastic bag, combine pineapple juice, lemon juice and salmon. Refrigerate for 1 hour, turning occasionally.
2. Preheat oven to 400°F. Coat an 11x7-inch baking dish with non-stick cooking spray.
3. For the topping, in a small bowl, combine brown sugar, lemon zest, chili powder, cumin, salt and cinnamon. Remove salmon from refrigerator and dispose of marinade. Place fillets in prepared baking dish and rub brown sugar mixture over salmon. Bake 12 minutes or until fish is flaky.

