

Hoisin Roasted Salmon

(serve with rice and roasted asparagus)

Ingredients

- 1 orange
- 1/3 cup finely chopped green onion
- 1/3 cup hoisin sauce
- 1/4 cup rice or cider vinegar
- 4 tsps soy sauce
- 1/2 tsp minced gingerroot
- 4 halibut or salmon filets or steaks
- 4 cups fresh spinach
- 2 tsps toasted sesame seeds

Directions

Grate rind from orange to make 2 tsps - set aside.

Slice peeled orange in 1/4s. Place in large bowl.

In small dish, whisk together rind, onions, hoisin sauce, vinegar, soy sauce and ginger. Remove 2 Tbsps and toss with oranges in bowl.

Add fish to remaining marinade. Turn to coat. Transfer to foil-lined rimmed baking sheet.

Pour any remaining marinade over fish.

Bake @ 425 F ~ 15 - 20 mins. Broil 1 min till golden.

Toss spinach gently with oranges in bowl.

Arrange salad on plate, top with fish.

Sprinkle with toasted sesame seeds.