Salmon In Orange Sauce



Citrus and savory marry in this delicious dinner recipe. Enjoy Salmon in orange Sauce in just under 20 minutes with your NESCO Jet Stream 2 Oven. Simply wrap salmon in foil, preheat, and set for a refreshing main entree in no time. Your family will love this healthy meal any day of the week.

Your Key Ingredient:

NESCO Jet Stream 2 Oven

Grocery Ingredients:

1 pound salmon fillet, skinned and cut into 4 pieces
1/3-cup nonfat yogurt
2 tablespoons orange juice concentrate, thawed
1 tablespoon fresh parsley, chopped
1 tablespoon fresh chives, chopped
1 teaspoon orange peel, grated
1/2 teaspoon lemon peel, grated
1 clove garlic, finely chopped
1/4 teaspoon black pepper

Instructions:

1. Cut four 12” X 12 “ pieces of aluminum foil. Place one piece of salmon on each square of foil.
2. Combine remaining ingredients; spoon over salmon. Seal foil creating packets.
3. Preheat **NESCO® Jet Stream 2 Oven** at 400° F. HIGH for 2 minutes. Place packets on rack and bake at 400° F. on HIGH fan speed for 7 to 8 minutes. Serves 4.