

Blackberry Ginger Salmon

Ingredients:

4 Salmon Filets

2/3 cup Sprigs & Sprouts Blackberry Ginger Balsamic Vinegar (1/3 reserved for finishing)

1/3 cup + 1 Tbls. Sprigs & Sprouts Blood Orange Olive Oil

1/2 cup chopped, toasted pecans (optional)

Salt & pepper to taste

1 fresh lemon (slices for serving)

Directions:

Pre-heat oven to 350 degrees. Rinse salmon filets and pat dry. Place salmon filets in a re-sealable bag.

Whisk 1/3 cup of Blackberry Ginger Balsamic Vinegar with 1/3 cup Blood Orange Olive Oil in a small bowl.

Add salt and pepper and whisk again.

Pour marinade in re-sealable bag with salmon filets and refrigerate for approximately 30 minutes.

Brush shallow pan or broiler pan with 1 Tbls. of Blood Orange Olive Oil.

When ready to cook, place the salmon filets on the prepared pan. Drizzle the filets with remaining marinade.

Bake 15—20 minutes (depending upon thickness of filets) until flaky. Do not overcook!

Upon serving drizzle each filet with reserved Blackberry Ginger Balsamic Vinegar and toasted pecans. Serve immediately.