

# RECIPE OF THE WEEK

## Spiced Up Salmon with Jalapeno and Lime

### Ingredients

- 1 lb Coho salmon – skin removed
- 2 limes – juice only
- 4 tsp. ginger – minced
- 1 jalapeno – seeded and minced
- 2 cloves of garlic – minced
- 1 tbsp. olive oil
- Salt and pepper



### Preparation

1. Combine the lime juice, ginger, jalapeno, garlic, and olive oil. Spread the marinade over the salmon and let marinate for 30 minutes.
2. Preheat the oven to 400°F.
3. Line a baking sheet with foil and spray with cooking spray.
4. Place the salmon on the baking sheet and pour marinade over top
5. Bake for 10-12 minutes until salmon is cooked through.
6. To brown the top, broil for 2-3 minutes at the end of cooking.
7. Serve and enjoy!

