

## Roasted Citrus Salmon

### **Ingredients**

- (1 1/2 pound) piece of salmon fillet
- lemons, thinly sliced
- blood orange, thinly sliced
- 1 tangerine, thinly sliced
- 6-8 sprigs fresh dill
- 1/4 cup olive oil
- lemon pepper
- dried thyme
- pink peppercorns
- salt and pepper

### **Method**

- 1 Heat oven to 350°. Season salmon with salt and pepper on both sides. Place in a large baking dish or sheet pan lined with parchment paper. Sprinkle with seasonings. Top with citrus slices and herbs.
- 2 Drizzle everything with olive oil and bake until salmon is just turning opaque around the edges and is nearly cooked through, Approximately 20 minutes. All ovens are different and salmon filets can be varied in thickness. Check at 15 minutes and adjust time accordingly.
- 3 To serve, season with additional salt and pepper (if desired), and a squeeze of lemon juice.