

# Moroccan Citrus Salmon

The following recipe is courtesy of Lauren Schulte. To see more of her bites and meals, visit her Instagram [@TheBiteSizePantry](#).

## Ingredients

### For the Salmon

- 2 lb. Verlasso Salmon, skin on or off
- 6 oz., or half a jar of Mina Tagine cooking sauce
- 2 Tbsp. orange juice
- 1 tsp. orange zest
- Cilantro to garnish

### For the Yogurt Marinade

- ¼ cup mayonnaise
- ¼ cup 2% Greek yogurt
- 2 Tbsp. orange juice
- 2 tsp. honey
- 1 tsp. orange zest
- Salt and pepper to taste

### For the Kale Salad

- 2-3 stalks of leafy kale
- 1/2 lemon
- Sliced orange or tangerine (optional)

### For the Salad Dressing

- Remaining yogurt marinade ( recipe above)
- 2 Tbsp. olive oil (add more or less based on your desired consistency)

## Directions

1. Preheat oven to 400°F.
2. While the oven is preheating, line your baking dish with parchment paper (or tin foil) and place another larger sheet on top. Place your salmon fillet on to the larger parchment sheet.
3. In a small bowl, mix together all of the ingredients for the orange yogurt marinade. Coat the entire salmon fillet in the marinade, reserving ¼ of the marinade for your salad dressing. Fold the corners of the parchment over and wrap tightly while securing the longer sides together. Place in your preheated oven to cook for approximately 20 minutes.
4. For the simple kale side salad, remove the thick stalks from the leafy kale. Chop into thin slices and place in a Ziploc bag. Squeeze ½ a lemon or orange juice over the kale; seal the bag and massage the kale for a couple minutes until the kale begins to soften. This technique by adding and massaging citrus juices into the kale helps to remove the bitterness of the kale and add sweetness.
5. For the salad dressing, add a couple Tbsp. of olive oil to your reserved orange yogurt marinade and mix well. You can add as much olive oil as you like until your dressing is the consistency you like.
6. Place your kale in a large bowl and toss in the orange yogurt dressing. For an added pop of color, you can add a couple slices of oranges or tangerines if you like.



7. After 20 minutes or so, remove the salmon from the oven. Unwrap and top with freshly chopped cilantro and enjoy!