



THE ingles TABLE

with Lindsay Moore
Quick and Easy Citrus Salmon

Shopping List

- 1 Tbsp Extra Virgin Olive Oil, divided
- 1 whole salmon, cut into 4 filets
- 1 Tbsp Borsari (brand-name) citrus salt
- 2 tsp Hoisin sauce
- 1 Meyer Lemon

Cooking Instructions

- 1)** Preheat oven to 400 °.
- 2)** Lightly grease baking dish or sheet pan with olive oil.
- 3)** Season salmon filets with a little salt, brush with hoisin sauce (use back of spoon if brush isn't available), and finish with a squeeze of fresh Meyer lemon juice on top.
- 4)** Place skin-side down in prepared dish; bake for about 12 to 15 minutes. No need to flip.
- 5)** Serve with a simple salad, roasted veggies, and piece of the good long skinny bread, toasted, with an amount of butter some would call too much, and others not enough.
- 6)** Enjoy!



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