

# Herb & Citrus Salmon

*Recipe from Executive Chef Terry Dox*



4 – 5 6-ounce salmon fillets, skinned	20 assorted fresh mint, sage, & basil leaves
1 orange, sliced	2 tablespoons butter
Zest and juice of 1 lemon	1 clove garlic

Preheat oven to 425°. Mince a few herb leaves for butter sauce and reserve. Cut 2 – 3 bias cuts into each fillet. Stuff each fillet with a slice of orange and herbs. Combine butter, garlic, lemon zest, lemon juice, and minced herbs in small pan over high heat. Boil 1 minute. Place fillets in a baking pan and pour butter sauce over fillets. Bake for 8 – 12 minutes depending on thickness.

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