



# Sticky Citrus Salmon with Lemon Salsa

## INGREDIENTS

4 Meyer lemons, divided  
2 tbsp fresh Meyer lemon juice  
½ shallot, thinly sliced  
½ cup Gustare Vita olive oil  
2 tbsp fresh parsley, finely chopped  
1 tbsp fresh mint, finely chopped, plus additional mint for garnish  
1 tbsp fresh rosemary, finely chopped  
½ tsp Hy-Vee black pepper  
¼ tsp kosher salt  
½ tsp Culinary Tours lemongrass tamarind sauce  
¼ cup Hy-Vee dark brown sugar, packed  
6 clove(s) garlic, minced  
4 (4-oz. to 6-oz.) Hy-Vee Fish Market skinless Atlantic salmon fillets, about ¾-inch thick

## PREPARATION

- 1** Place oven rack 6-inches from heat. Preheat broiler to HIGH. Line a large rimmed baking pan with foil. Lightly spray foil with nonstick spray; set aside.
- 2** For salsa, peel 2 lemons. Cut peel from 1 lemon into thin strips for garnish; set aside. Finely chop remaining lemon peel. Cut segments from both peeled lemons into a medium bowl. Stir in chopped lemon peel, lemon juice, shallot, olive oil, parsley, 1 tablespoon mint, rosemary, pepper, and salt; set aside.
- 3** For glaze, combine tamarind sauce, brown sugar, and garlic in a small saucepan. Cook over medium heat just until mixture begins to boil; remove from heat.
- 4** Pat salmon dry with paper towels. Place in prepared baking pan, tucking under thin edges of salmon, if necessary. Brush with glaze.
- 5** Broil salmon for 7 to 8 minutes or until salmon flakes easily with a fork (145°) and sauce on salmon begins to caramelize.
- 6** To serve, slice remaining 2 lemons and arrange on serving platter. Place salmon on lemon slices and top with lemon salsa. Garnish with reserved lemon peel strips and additional fresh mint, if desired.

## NUTRITION FACTS

Calories: 520  
Total Fat: 35g  
Saturated Fat: 6g  
Trans Fat: 0g  
Cholesterol: 60mg

Sodium: 770mg  
Carbohydrates: 29g  
Fiber: 2g  
Sugar: 19g  
Protein: 24g