



## Pomegranate & Orange Salmon

SERVES 4 | PREP TIME 10 MIN | OVEN TIME 25 MIN

### **Ingredients:**

- 1 skinned salmon fillet (about 2 pounds)
- 1 small red onion, thinly sliced
- 1 medium navel orange, thinly sliced
- 1 cup pomegranate seeds
- 1 tbsp minced fresh dill
- 2 tbsp extra virgin olive oil
- ½ tsp salt

### **Method:**

1. Preheat oven to 190c/Gas 5. Place a 28x18 inch piece of heavy-duty foil in a 15x10x1 inch baking pan.
2. Place the onion slices in a single layer onto the foil. Place the salmon on top and sprinkle with salt. Arrange the orange slices over top of the salmon. Sprinkle with pomegranate seeds and drizzle with oil. Top with a second piece of foil, bringing the edges of foil together on all sides and crimp to seal, forming a large packet.
3. Bake until fish just begins to flake easily with a fork, 25-30 minutes. Be careful of escaping steam when opening packet.
4. Remove to a serving platter and sprinkle with dill.

Serve with roasted baby potatoes and asparagus.