

Ferraro's Cucina

Mandarin Orange Salmon

Ingredients

1 teaspoon Butter

3 Salmon Fillets

**1/2 cup Orange (juiced) 1 Oranges
Zest**

1 tablespoon Ground Mustard

1 teaspoon Light Soy Sauce

1 teaspoon Honey

1 teaspoon Rice wine vinegar

Salt to taste

Sesame Seeds for topping

Optional: Extra Oranges

Preparation

- Heat butter in a cast iron skillet and add the salmon filets skin side down. Cook the salmon for 4-5 minutes till the skin is slightly crispy.
- Whisk together orange juice, zest, mustard, soy sauce, honey, vinegar and salt in a small bowl and add it to the pan. Bring this to a quick boil and simmer the sauce for 2-3 minutes till it thickens up. Gently flip the salmon and coat it with sauce.
- Top with sesame seeds and serve immediately with extra mandarin oranges.

