

# CITRUS-GLAZED TROLL CAUGHT RED KING SALMON

## Ingredients:

- 2 Troll Caught Red King Salmon fillets
- 2 tbsp Oliverde Valencia Orange Olive Oil
- 1 tbsp honey
- 1 tsp Dijon mustard
- Salt & black pepper to taste
- Fresh thyme or dill (optional garnish)



## Instructions:

- Preheat oven to 375°F (190°C).
- In a small bowl, mix the olive oil, honey, and Dijon mustard.
- Place salmon on a parchment-lined baking sheet.
- Brush glaze over each fillet and season with salt and pepper.
- Bake for 12–15 minutes or until the fish flakes easily.
- Garnish with fresh herbs and serve warm.