

# NYBG

FARMERS MARKET RECIPE



## **NO FUSS SALMON WITH SPICY ORANGE MARMALADE**

NYBG Farmers Market Recipe of the Week  
from Marcelina Orange Treats

### **Ingredients**

- One salmon fillet
- Salt and freshly ground pepper
- 2 tablespoons extra virgin olive oil
- 2 tablespoons of Marcelina Spicy Orange Marmalade

### **Instructions**

Preheat oven to 350 degrees. Brush salmon with olive oil. Season with salt and pepper. Spread spicy orange marmalade over salmon. Bake for about 12-15 min. Serve over Basmati or Jasmine rice.