



Salmon with Caramelized Leeks

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 25 minutes

Total Time: 35 minutes

Ingredients

- 1 pound salmon (center cut)
- 6 leeks, washed well and sliced thin
- 2 oranges
- 1/2 lemon
- 2 garlic cloves, minced
- 1/4 cup dry white wine
- 6 tbsp olive oil, divided
- Salt, pepper
- Controne pepper, optional
- 2 tbsp unsalted butter, optional

Instructions

Preheat oven to 400°F. Place salmon in an oven-safe dish. Zest 1 orange and sprinkle over salmon.

In a small bowl, add the juice from both the oranges and 1/2 lemon. Whisk in garlic, 4 tablespoons olive oil, salt, pepper and controne pepper, if using. Pour over the salmon and then pour the wine around the salmon. Cover tightly with a piece of tin foil. This way the salmon poaches in the oven, so it's important to cover it tight.

Place in oven and cook 12-15 minutes. For a thick piece of fish, you might cook it a few extra minutes.

Meanwhile, heat the remaining 2 tablespoons olive oil and butter (butter is optional, but certainly makes it more delicious).

Add the leeks, a pinch of salt and pepper. Cook over low to medium heat slowly letting it caramelize, about 15 minutes.

When the salmon is almost cooked through, remove the foil, and broil the top so it gets a bit roasted on top, watching carefully so it doesn't burn.

Place the leeks on a platter, placing the salmon on top, garnishing with wedges or slices of lemons and oranges.

Recipe by Polly Ruth