

Grilled Orange Balsamic Salmon over Broccoli Slaw

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Ingredients:

about 1/3 to 1/2# salmon fillet per person
1/2 cup balsamic vinaigrette salad dressing
1/4 cup orange marmalade
1 TBSP orange juice
1 bag (12 oz) of broccoli slaw
2 green onions, sliced
1 small can (10 – 11 oz) mandarin orange slices, drained
1/4 cup sesame seeds, toasted

OPT: additional toasted sesame seeds for serving

Directions:

- *Whisk together the salad dressing, orange marmalade and orange juice. Place about 1/3 of this mixture into a shallow pan about the size of your salmon fillets.
- *Rinse the salmon and pat dry. Place into the marinade, skin side down, then flip over. Cover with foil and refrigerate for 2 hours or up to a day.
- *Place the broccoli slaw, green onion slices and mandarin orange slices into a large bowl. Add the remaining dressing mixture and the sesame seeds and mix well. Cover and refrigerate.
- *One hour before cooking, remove the dish from the refrigerator and place on counter.
- *Heat your grill to medium high. Place fish, flesh side down, on the grill and immediately lower the temperature to medium. Cook about 3 minutes. Using a large spatula, flip the fish over and cook until it flakes when tested with a fork.
- *Serve the salmon over the broccoli slaw. Sprinkle with additional toasted sesame seeds if desired.