

Blood Orange Roasted Salmon

with Chickpea & Cucumber Salad

Blood oranges get their unique coloring from a special pigment that develops only at night, when temperatures are cool. These pigments impart not only color, but also a flavor some might compare to berries. In this recipe you'll place blood orange slices beneath and on top of the salmon before roasting to provide a little tartness, perfectly balancing the richness of the fish.



Ingredients

- 2 5-Ounce Skinless Salmon Fillets
- 1 15.5-Ounce Can Chickpeas
- 1 Blood Orange
- 1 Bunch Fresh Dill
- 1 Clove Garlic
- 1 English Cucumber
- 1 Lemon
- 1 Red Onion
- 1 Bunch Thyme
- ½ Cup Goat Cheese, Crumbled

Makes 2 Servings

About 630 Calories Per Serving



Instructions



Prepare the ingredients:

Preheat the oven to 450°F. Wash and dry the fresh produce. Remove the salmon from the refrigerator to bring to room temperature. Drain and rinse the chickpeas. Thinly slice the blood orange into rounds. Pick the dill off the stems; discard the stems and roughly chop the leaves. Peel and mince the garlic then, using the flat side of your knife, smash until it resembles a paste. Peel the cucumber and slice in half lengthwise; scoop out and discard the seeds, thinly slice the cucumber. Cut the lemon into quarters and remove the seeds. Peel and thinly slice the red onion.



Prepare the salmon:

Pat the **salmon fillets** dry, then season with salt and pepper on both sides. Lightly oil a sheet pan and place **half of the blood orange slices** and **half of the thyme sprigs** in a single layer in the middle of the pan. Place the seasoned salmon on top of the orange slices and thyme, pushing the 2 fillets together. Top with the **remaining blood orange** and **remaining thyme sprigs**. Drizzle with a little olive oil and season with salt and pepper.



Roast the salmon:

Place the sheet pan in the oven. Roast the salmon for 15 to 20 minutes, or until cooked through.



Make the salad:

While the salmon roasts, in a large bowl, combine the **cucumber, chickpeas, garlic paste, as much of the red onion as you'd like** (you may have extra onion), **half of the goat cheese** and **half of the dill**. Toss with **the juice of all 4 lemon wedges** and a little olive oil; season with salt and pepper.



Plate your dish:

Divide the roasted salmon, blood orange slices and chickpea salad between 2 plates. Garnish with the **remaining dill** and **remaining goat cheese**. Enjoy!