



## **Paprika Roasted Salmon**

*Adapted from McCormick & Co.*

BAH Note: The original recipe, which was an add in Fine Cooking magazine, called for the salmon to first be marinated for 30 minutes in a mix of orange juice, olive oil, and thyme leaves. I'm sure that would be lovely if you were so inclined to give it a try.

- 4 salmon fillets
- 1 tablespoon brown sugar
- 2 teaspoons sweet paprika
- 1 teaspoon chili powder (I heart Penzy's Chili 9000)
- 1 teaspoon cinnamon
- zest of 1 orange
- 1/2 teaspoon kosher salt

Heat the oven to 400 degrees and line a sheet pan with aluminum foil.

Combine the sugar, paprika, chili powder, cinnamon, orange zest, and salt in a small bowl. Use a fork, or your fingers, to thoroughly combine the spices.

Place the salmon skin side down on the baking sheet and rub the spice mixture into the salmon. Roast for 10 to 20 minutes, depending on the thickness of your fish, until it easily flakes with with fork.

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*paprika roasted salmon* was posted by wendi on 22 june 2011 at [bonappetithon.com](http://bonappetithon.com)