

# Smoked Paprika Roasted Salmon with Wilted Spinach

Prep Time: 10 minutes/ Cook Time: 15 minutes/ Marinate Time: 30 minutes

 **TIME SAVER TIP:** Marinate salmon the night before to save time and intensify flavor!

## Ingredients:

- 1/4 cup orange juice (hand juice a fresh orange)
- 1 teaspoon grated orange peel
- 2 tablespoons plus 1 teaspoon olive oil, divided
- 2 teaspoons McCormick® Thyme Leaves, divided
- 2 pounds salmon fillets
- 1 tablespoon Splenda® brown sugar
- 1 tablespoon McCormick® Smoked Paprika, Smoked
- 1 teaspoon McCormick® Cinnamon, Saigon
- 1/2 teaspoon McCormick® Gourmet Collection Sicilian Sea Salt
- 1 bag (10 ounces) fresh spinach leaves



## Directions:

- Mix orange juice, 2 tablespoons of the oil and 1 teaspoon of the thyme in small bowl. Place salmon in glass dish. Add marinade; turn to coat. Cover. Refrigerate 30 minutes or longer for extra flavor.
- Preheat oven to 400°F. Mix brown sugar, smoked paprika, cinnamon, orange peel, remaining 1 teaspoon thyme and sea salt in small bowl. Remove salmon from marinade. Place in greased foil-lined baking pan. Discard any remaining marinade.
- Rub top of salmon evenly with smoked paprika mixture. Roast 10 to 15 minutes or until fish flakes easily with a fork.
- Meanwhile, heat remaining 1 teaspoon oil in large skillet on medium heat. Add spinach; cook 2 minutes or until wilted. Serve salmon over spinach.

To grill salmon: Marinate then rub salmon with paprika mixture as directed. Grill salmon over medium-high heat 6 to 8 minutes per side or until fish flakes easily with a fork.

**Recipe makes 8 servings**

**Serving Size: 4 oz salmon with 1 cup spinach**

## Nutrition Facts PER Serving:

**Calories: 188, Fat: 8g, Carbs: 3g, Sodium: 202 mg, Protein: 25g**