



## **Balsamic Glazed Salmon**

Prep/Cook Time: Prep Time: 5 min. - Cook Time: 20 min.

### **Ingredients:**

4 fresh salmon fillets, 3/4" thick (about 2 lb.)

Freshly ground black pepper

2 tbsp. olive oil

2 1/4 tsp. cornstarch

1 cup Swanson® Chicken Broth (regular, Natural Goodness™ or Certified Organic)

2 tbsp. balsamic vinegar

1 tbsp. orange juice

1/2 tbsp. brown sugar

1 tsp. grated orange peel

Orange slices for garnish

### **Directions:**

1. Place the salmon in a 12 x 8 x 2-inch shallow baking dish. Sprinkle with black pepper and drizzle with oil. Bake at 350°F. for 15 minutes or until the fish flakes easily when tested with a fork.
2. Stir the cornstarch, broth, vinegar, orange juice, brown sugar and orange peel into a 2-quart saucepan over high heat. Heat the mixture to a boil. Cook and stir until the mixture boils and thickens.
3. Place the salmon on a serving platter and serve with the sauce. Garnish with the orange slices. Serves 4.