

Spice-Rubbed Roasted Salmon

Looking for an upscale homemade dinner to make for Valentine's Day? This salmon looks fancy but is so easy to make that it is definitely worthy of a Valentine's Day dinner. I love salmon, but Neil hates seafood. I'm not even allowed to cook it in the house. So this salmon is out of the question for me but if you make it, let me know how it is. I'm jealous!!! Enjoy.

xoxo,
Kristin

- 1) Preheat oven to 400°.
- 2) To prepare salmon, combine first 6 ingredients; rub spice mixture evenly over fish. Place onion in an 11 x 7-inch baking dish coated with cooking spray. Place fish on top of onion; bake at 400° for 20 minutes or until fish flakes easily when tested with a fork or until desired degree of doneness.
- 3) To prepare spinach, heat oil in a large nonstick skillet over medium heat. Add garlic to pan; cook 1 minute. Add half of spinach; cook for 1 minute, stirring frequently. Add remaining spinach; cook 4 minutes or until wilted, stirring frequently. Sprinkle spinach mixture with rind and 1/4 teaspoon salt. Stir in juice; remove from heat.
- 4) Place salmon on a platter. Arrange onions and spinach evenly around salmon. Sprinkle salmon with chopped fresh cilantro. Serve with lemon wedges, if desired.

Serves 6, Recipe from myrecipes.com