



Salmon (Lemon + Dill) with Citrus Salad

Baked Salmon with Lemon + Dill

2 Salmon fillets
1-2 Lemons / Slice thinly
1 Buddle of Dill
1 tablespoon of CRU Sauvignon Blanc Spice
½ cup CRU Sauvignon Blanc
CRU Olive Oil
Pre-heat the oven to 325 degrees.

1. In a baking pan, add 4-5 sprigs of dill to the bottom of the dish, arrange lemon slices on top. Then place the salmon, skin-side down, onto the bed of lemon and herbs.
2. Lightly oil the salmon and sprinkle Sauvignon Blanc Seasoning on top.
3. Add wine into the baking dish, and then cover with aluminum foil. Bake the salmon 12 to 30 minutes, depending on the thickness of the fillets. Start checking progress after 10 minutes.
4. Remove and serve!

Citrus Salad

1 Fennel Bulb
1 Pink Grapefruit
2 Oranges
2-3 Blood Oranges
2 Avocados
¼ Cup of Pecorino Cheese
Citrus Salad Dressing
¼ Cup of Lemon Juice
½ Cup of CRU Olive Oil
1 Tablespoon of Dijon Mustard
2 Garlic Cloves, made into paste
½ Teaspoon of Zest of Lemon
Salt and pepper to taste

1. Remove all the rind and peel from the oranges and grapefruit. Add to a bowl. *We remove the rind to eliminate some of the bitterness that comes from them, but you don't have to.
2. Dice up 2 avocados and add to the salad.
3. Lemon Vinaigrette: In a jar, add all the ingredients and shake! Drizzle of the salad and serve!