

# Orange Glazed Salmon

## with Green Rooibos Key West Tea

4 (6 oz each) Salmon fillets  
1/2 C Orange juice  
1 † Orange extract  
2 T Honey  
2 T Soy sauce

2 cloves Garlic (minced)  
2 T Olive oil  
Salt and pepper to taste  
1 T Green Rooibos Key West Tea (brewed and cooled)

**PREHEAT** your oven to 400°F (200°C) and line a baking sheet with foil.

**WHISK** together orange juice, orange extract, honey, soy sauce, garlic, olive oil, and brewed Green Rooibos Key West tea.

**PLACE** salmon fillets on the baking sheet and season with salt and pepper.

**BRUSH** the glaze over the salmon fillets.

**BAKE** for 12-15 minutes or until the salmon is cooked through.