



## Salmon in Parchment

Micro-waving these all-in-one dinner packets is the fastest, easiest way to cook fish, with virtually no clean-up. Any type of fish can be used. The packages can be made ahead—great for a stylish summer dinner party, when you want to spend your time with guests and not in a messy kitchen. I like serving this with oven-baked fries and a crisp white wine.

4 12” square sheets parchment paper  
2 tbsp. melted butter  
4 tsp. Salt Preserved Rangpur Limes, chopped or pressed  
4 6 oz. salmon fillets  
1 ½ cups sliced zucchini  
4 tbsp. Rangpur Lime Marmalade, or Five Lime Marmalade  
½ cup plain Greek yogurt  
fresh ground pepper

Fold parchment sheets diagonally so they form triangles. Open each and brush the bottom half with melted butter. Spread a teaspoon of the salt lime in the center of each lower half, place the salmon fillet on top. Surround the fish with zucchini slices, and top each fillet with a tablespoon of the marmalade, 2 tablespoons of the yogurt and a generous grind of black pepper.

Bring the top half of the paper down over the fish and align the cut edges, folding over at least 3 times, a quarter inch at a time, alternating sides to be sure they seal. Tuck the rear points under the packet, slide onto a glass baking dish and micro-wave on high for 3 to 3 ½ minutes—check the firmness of the fish after 3 minutes. You will be able to cook two at a time. When all are done, place each on a large dinner plate, open the packets and place a heap of oven fries on the upper triangle of parchment.

4 servings