

# Citrus Crusted Salmon

*chef Alyssa - Aldi Test Kitchen*  
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**Servings: 4**

*16 ounces wild caught  
salmon fillets, thawed  
zest of one orange  
zest of one lemon  
zest of one lime  
1 teaspoon salt  
1 teaspoon pepper  
1/4 cup plain breadcrumbs  
1 teaspoon olive oil*

**Preparation Time: 5 minutes****Cook Time: 15 minutes**

Preheat the oven to 375 degrees.

Place the salmon fillets on a parchment-lined baking sheet.

In a medium bowl, combine the orange zest, lemon zest, lime zest, salt, pepper, breadcrumbs and olive oil. Mix well.

Divide the crust mixture evenly over the salmon fillets. Press the crust firmly onto the salmon.

Bake for 15 minutes or until the crust is golden brown and the fish is flaky.

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Per Serving (excluding unknown items): 11 Calories; 1g Fat (86.4% calories from fat); trace Protein; trace Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 533mg Sodium. Exchanges: 0 Grain(Starch); 0 Fat.