

Pan Seared Orange-Basil Salmon

Ingredients

- 1 tbsp grated orange zest
- 2 tbsp brown sugar
- 1 tbsp minced garlic
- 2 tsp dry mustard
- 1 tbsp ground cumin
- 1 tsp dried basil
- 2 tsp Kosher salt
- 2 tsp ground black pepper
- 4 6-oz salmon filets
- 2 tbsp canola oil
- 1/2 cup Tropicana® Pure Premium® Orange Juice
- 1/2 cup Tropicana® Pure Premium® Orange Juice
- 1 tbsp champagne vinegar
- 4 cups cooked wild rice
- 1/4 cup fresh basil, shredded
- 1 tbsp reserved spice mixture
- 2 boxes Near East® Long Grain & Wild Rice Mix
- 1 tbsp reserved spice rub

How to make it

1. To Prepare the Spice Rub: In a small bowl combine the orange zest, brown sugar, garlic, mustard, cumin, basil, salt and pepper. Reserve 1 tbsp of this mixture for seasoning the wild rice. Rub the remaining mixture on the salmon filets, coating them well.
2. While rice is cooking, prepare the salmon. Using a heavy bottomed saute pan, warm the oil. Increase the heat to high and place the salmon in the pan. Sear the salmon for 2



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
10 min	20 min	30 min	4

Made with



Near East® Long Grain & Wild Rice Mix

minutes, then turn them over carefully, reducing the heat to medium. Add the orange juice, simmering the second side for 4-5 minutes until cooked thoroughly.

3. To Finish: In a small saucepan whisk the orange juice, champagne vinegar and reserved spices. Bring to a simmer. Add the wild rice and basil, tossing well until hot. Place the rice on a large platter topped with the cooked salmon and serve.
4. Prepare wild rice mix according to package directions. Add the 1 tbsp spice rub seasoning prior to cooking the rice.