



## *Baked Salmon with Peanut Butter Glaze*

Servings: 4

- 1 pound salmon
- 1 teaspoon olive oil
- freshly ground pepper, to taste
- 1/4 cup peanut butter
- 2 teaspoons chili garlic sauce
- 1/4 cup 100 percent orange juice

Heat oven to 400 F and line baking sheet with aluminum foil. Place salmon on baking sheet, drizzle with olive oil and season with pepper, to taste. Bake salmon 15-20 minutes until cooked through.

In small saucepot over medium-low heat, whisk together peanut butter, chili garlic sauce and orange juice, and cook until warm.

To serve, pour peanut butter glaze over salmon.

Nutritional information per serving: 334 calories, 23 g total fat, 5 g saturated fat, 50 mg cholesterol, 173 mg sodium, 5 g carbohydrates, 1 g fiber, 3 g sugar, 27 g protein, 8% vitamin C, 4% calcium, 3% iron.

Source: Georgia Peanut Commission  
<http://www.gapeanuts.com/>