

Citrus-Honey Glazed Salmon with Wild Rice and Sugar Snap Peas with Toasted Almonds



- 1/2 teaspoon fresh ginger, peeled and grated
- 2 cloves fresh garlic, minced, divided
- 1 1/2 tablespoons Food Club olive oil, divided
- 2 teaspoons Food Club low-sodium soy sauce
- 1 teaspoon Food Club honey
- 2 tablespoons lemon juice (1 fresh lemon), divided
- 1 tablespoon dried basil
- 1 lb. boneless, skinless salmon fillets, cut into 4 pieces
- 4 lemons, thinly sliced
- 1 package wild rice mix
- 1 lb fresh sugar snap peas
- 2 tablespoons chopped fresh flat-leaf parsley
- 2 tablespoon sliced almonds, toasted
- 1/4 teaspoon lemon zest
- salt and pepper, to taste

Preheat oven to 450° F. In a large bowl, combine ginger, half of the garlic, 1 tablespoon olive oil, soy sauce, honey, half of the lemon juice, and basil. Add salmon fillets, tossing gently to coat; marinate in the refrigerator for 10 minutes. Prepare rice according to package instructions. Cut 8 pieces of aluminum foil, wide enough to fit one piece of salmon and ¼ of the snap peas. Remove fish from marinade and discard remaining marinade. Arrange lemon slices on top and bottom of fish. Place one fillet and ¼ of snap peas together on one piece of foil. Cover with another piece of foil and tightly fold together top and bottom edges to create a sealed steaming pouch. Repeat with remaining fillets and snap peas. Place pouches on baking sheet and bake in preheated oven for 12-14 minutes.

In a small bowl, mix remaining garlic, ½ tablespoon olive oil, remaining lemon juice, parsley, almonds, lemon zest, and salt and pepper. When pouches are finished baking, carefully cut them open. Divide the almond mixture evenly over the snap peas and stir to coat. To serve, place salmon fillets over wild rice and add seasoned snap peas.