

# Quick & Easy

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## THE COSTCO WAY

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### Kirkland Signature Organic Balsamic Vinegar of Modena Salmon

Makes 2 servings

#### Ingredients:

1 Tbsp extra virgin olive oil  
10 oz skinless salmon fillet  
2 Tbsp Kirkland Signature Organic Balsamic Vinegar of Modena  
1 orange, juiced and rind grated  
3 Tbsp freshly squeezed orange juice  
3 Tbsp honey  
Salt and pepper, to taste  
¼ cup parsley, for garnish

#### Instructions:

In a nonstick frying pan, heat olive oil. Add salmon. Cook over medium for 3 to 4 minutes. Flip. Cook for an additional 2 to 3 minutes, until opaque, or until the internal temperature reaches 145 F. Carefully remove from the pan. Transfer to a plate. Keep warm. In the same frying pan, add Kirkland Signature™ Organic Balsamic Vinegar of Modena. Stir. Add the orange rind, juice and honey. Stir. Allow to bubble for 2 to 3 minutes, until the liquid has reduced to about half and has a syrupy consistency. Transfer the salmon to a serving plate. Spoon over the balsamic reduction. Top with salt and pepper. Garnish with parsley. Serve immediately.

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