

## **Citrus Marinated Salmon**

By Executive Chef Robert Ibgui, executive chef at Vi at Aventura

### **Ingredients**

- 24 ounces salmon fillet
- 1/2 cup orange juice
- 1/2 cup lemon juice
- 1 small red onion-chopped
- 1 small red pepper-chopped
- 1 teaspoon garlic-chopped
- 1 teaspoon cilantro-chopped
- 1/2 cup olive oil
- Pinch of salt and pepper to taste.

### **Directions**

1. To prepare marinade, combine all ingredients except the salmon.
2. Mix well.
3. Slice salmon very thin, add marinade, and refrigerate overnight.
4. Serve chilled.

Serves: 6 people.