

Salmon Stuffed with Zucchini, Garlic, Leeks and Spinach

6 five ounce salmon fillets
4 ½ tablespoons olive oil
Salt and pepper
1 ½ zucchini, chopped
1½ leeks, chopped
3 tablespoons orange juice, plus more for drizzling
1 ½ tablespoons minced garlic
1 cup chopped spinach
1 ½ teaspoons dried oregano, crushed

Lay out 6 sheets of foil (I double the sheets) on counter

Lay one piece of salmon on each sheet. Sprinkle salmon with olive oil, salt and pepper. Stir the zucchini, leeks, juice, garlic, spinach, and oregano together in a medium bowl.

Spoon zucchini mixture over salmon. Drizzle with a little more orange juice. Fold the sides of the foil over the fish, covering completely and seal.

Freeze the packets.

Thaw packets overnight in refrigerator. Preheat oven to 400 degrees. Bake until the salmon is just cooked through—about 25 minutes. Transfer packets to plates. Makes 6 servings.