

## INGREDIENTS

- 1 lb salmon filet, divided into 4 pieces
- 1 tsp lemon juice
- 2 tbsps Feisty Flavors Seafood Seasoning
- 2 tbsp Maple Syrup
- 2 tbsp butter, melted
- 1 tbsp neutral cooking oil

## INSTRUCTIONS

1. Preheat oven to 425 degrees
2. In a medium bowl, rinse salmon with water and lemon juice. Pat dry.
3. Add seafood seasoning and massage carefully until salmon is evenly coated.
4. Whisk together maple syrup and melted butter. Set aside.
5. Heat skillet on medium-high heat
6. Add oil and cover bottom of skillet.
7. Sear salmon on each side until golden, roughly 1-2 minutes per side.
8. Brush with maple glaze.
9. Bake for 8-10 minutes until glaze is caramelized.
10. Remove and serve.



## Maple Glazed Salmon



4 servings



20 minutes

This Maple Glazed Salmon is a blend of sweet and savory flavors, a velvety texture, and a touch of caramelization. Serve with roasted vegetables and light quinoa or rice to complete the experience.

## NOTES

Mango Chow is great alone, or can be enjoyed as a condiment. Works well with curries, grilled chicken, and fish