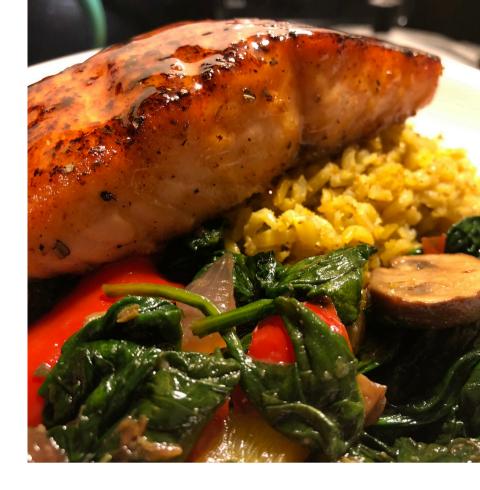


## INGREDIENTS

Ib salmon filet, divided into 4 pieces
tsp lemon luice
tbsps <u>Feisty Flavors Seafood Seasoning</u>
tbsp Maple Syrup
tbsp butter, melted
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, roughly1-2 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



() 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