

Apple & Horseradish Glazed Salmon

Ingredients

1 1/2 lbs fresh salmon
1/3 cup apple jelly
1 tbsp finely chopped fresh chives
2 tbsp prepared horseradish
1 tbsp champagne vinegar
1/2 tsp kosher salt, divided
1/4 tsp fresh ground black pepper
2 tsp olive oil

Directions

Preheat oven to 350°. Combine apple jelly, chives, horseradish, vinegar and 1/4 tsp salt, stirring well with a whisk.

Sprinkle salmon with 1/4 tsp salt and pepper. Heat oil in a large nonstick skillet over medium heat. Add salmon and cook for 3 minutes. Turn salmon over, brush with half of apple mixture.

Bake at 350° for 5 minutes or until fish flakes easily with a fork. Brush with remaining apple mixture.

Serves: 4

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