

MORTON & BASSETT SPICES®

Hot Honey Salmon



- 1 large salmon filet, approximately 1 pound
- 5 tablespoons olive oil
- 2 teaspoons Morton & Bassett Organic Coarse Ground Black Pepper
- 2 teaspoons Morton & Bassett Organic Smoked Paprika
- 1 teaspoon Morton & Bassett Organic Cayenne Pepper
- 1 teaspoon Morton & Bassett Organic Garlic Powder
- 1 teaspoon Morton & Bassett Organic Onion Powder
- 2 teaspoons Morton & Bassett Organic Dill Weed
- ½ teaspoon Morton & Bassett Organic Red Chili Flakes
- ½ cup honey
- 1 tablespoon salt
- 4 cups white rice, cooked
- 2 cups snow peas
- 1 avocado, diced
- 1 jalapeño, sliced
- ½ bunch fresh cilantro
- Juice from half a lemon
- ¼ cup sunflower seeds
- ¼ cup pistachios, crushed

Preheat the oven to 425°F. In a small bowl, add 3 tablespoons of olive oil. Mix in M&B Organic Smoked Paprika and M&B Organic Coarse Ground Black Pepper. Saturate the salmon filet with the seasoned oil and bake in the oven for 10-12 minutes, until fully cooked. Prepare white rice according to package instructions. For slightly steamed snow peas, place snow peas on top of the rice, about 5 minutes before the rice is finished cooking. In a new small bowl, combine honey, M&B Organic Cayenne Pepper, M&B Organic Onion Powder, and M&B Organic Garlic Powder. Pull salmon from the oven and pour hot honey over the filet. Broil for 4-6 minutes for a caramelized glaze. To make the avocado garnish, combine jalapeño, avocado, lemon juice, and salt. Stir to combine. When salmon is done broiling, serve over a bed of rice, topped with avocado garnish and snow peas. Add M&B Organic Red Chili Flakes, M&B Organic Dill Weed, crushed pistachios, and sunflower seeds.

Servings: 5 | Time: 45 minutes



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