

## MORTON & BASSETT SPICES®

# Roasted Salmon with Smokey Pomegranate Chutney



- 1 salmon filet
- 1/2 teaspoon Morton & Bassett Chopped Garlic
- 1/4 teaspoon Morton & Bassett Blackened Seasoning
- 1/4 teaspoon Morton & Bassett Hot Paprika
- 1 pomegranate, de-seeded
- 1 orange, juiced
- 1/2 orange, sliced
- 1/2 tablespoon orange zest
- 2 tablespoons brown sugar
- 1 small bunch green onion, chopped
- 1 small bunch parsley, chopped

Preheat the oven to 375°F. Using a mortar and pestle, juice half of the pomegranate seeds, reserving the second half for garnish. In a saucepan, add orange juice, orange zest, mashed pomegranate seeds and juice, brown sugar, M&B Chopped Garlic, M&B Hot Paprika, and M&B Blackened Seasoning. Cook over medium heat for 10-15 minutes to reduce into a glaze. Set the salmon filet on a parchment lined baking sheet. Pour glaze over the salmon and use a brush to fully saturate it. Set in the oven to bake for 25-30 minutes. When salmon is finished, transfer to a serving platter. Garnish with parsley, green onion, orange slices, and pomegranate seeds.

**Servings: 6 | Time: 45 minutes**



[mortonbassett.com](http://mortonbassett.com)

