

CRANBERRY GLAZED SALMON



Ingredients

Servings: 6

- 1/2 cup fresh cranberries
- 1/2 cup honey
- 1/3 cup low-sodium soy sauce
- 1/4 cup cranberry juice
- 1/4 red wine
- 1 teaspoon smoked paprika
- 2 garlic cloves, minced
- Six 6-ounce salmon fillets
- 2 teaspoons kosher salt
- 1 teaspoon ground black pepper
- 1 tablespoon extra-virgin olive oil
- Heat the oven to 400 F.
- In a small saucepot, place the fresh cranberries, honey, soy sauce, cranberry juice, red wine, paprika and garlic. Reduce the liquid by half over low heat. Set aside and keep hot.
- Season the salmon fillets with the salt, black pepper and olive oil.
- Place the salmon on a sheet tray lined with parchment paper.
- Place the salmon in the oven and cook for 7 minutes.
- Remove the salmon and brush 1 tablespoon of the cranberry glaze over each fillet.
- Return the salmon to the oven and cook until the internal temperature reaches 150 F.
- Drizzle the remaining glaze over the salmon. Serve immediately with roasted sweet potatoes and steamed haricots verts.

