



Blazed Salmon

Serves 1

Ingredients

- 0.25 teaspoon black pepper
- 1 tablespoon brown sugar ((matched "Brown Sugar" but unit tablespoon estimate))
- 0.25 teaspoon cayenne pepper
- 0.5 teaspoon garlic powder ((matched "Garlic" but unit teaspoon!"lb inc
- 1 tablespoon olive oil ((matched "Extra Virgin Olive Oil" but unit table estimate))
- 0.5 teaspoon onion powder
- 6 ounce salmon fillet ((auto-linked, score 1.00, 6 ounce!'0.3750lb))
- 0.5 teaspoon salt
- 1 teaspoon smoked paprika

Instructions

1. Preheat oven to 400°F (200°C).
2. In a small bowl, combine brown sugar, black pepper, cayenne pepper, garlic powder, onion powder, salt, and smoked paprika.
3. Place salmon fillet on a baking sheet lined with parchment paper.
4. Drizzle olive oil over the salmon, then rub the spice mixture evenly over the top.
5. Bake for 12-15 minutes, or until cooked through and flaky.
6. Serve immediately.