

# Blackened Salmon

## Ingredients

1 1/2 lbs Salmon Fillet, skin off  
2 1/2 tbsp Paprika  
3/4 tsp Cayenne Pepper  
1 tsp dried Thyme  
1/2 tsp Garlic Powder  
1 1/2 tsp Kosher Salt  
1/2 tsp Black Pepper  
3 1/2 tbsp Unsalted Butter  
Juice of 1 lemon

## Directions

Heat oven to 400° F. Combine paprika, cayenne, thyme, garlic powder, black pepper, and 1/2 tsp of salt in shallow bowl. In a saucepan, melt 2 1/2 tbsp butter. Add lemon juice to butter.

Cut salmon into serving size pieces. Working with one at a time, dip salmon in butter & lemon juice mixture on both sides. Then dip in spice mixture.

Blacken salmon in a heated, large ovenproof skillet over medium-high heat for 2 minutes each side. Transfer skillet to oven & cook for 8 minutes. Serve.

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