



## Sweet & Spicy Peach Glazed Salmon

Let's begin by gathering our ingredients for Sweet & Spicy Peach Glazed Salmon:

**Ingredients:**

- 1 wild Alaskan salmon fillet
- 2 tablespoons cajun seasoning
- 2 tablespoons brown sugar
- 2 tablespoons vegetable oil
- 2 heaping tablespoons peach jam
- 1/2 lime, juiced

Combine 2 tablespoons cajun seasoning and 2 tablespoons brown sugar in a small bowl. Skin salmon and cut into manageable chunks. Rub the mixture evenly over the two pieces of salmon.

Heat vegetable oil in a non stick pan over medium-high heat. Cook salmon (depending on thickness) about 3 minutes each side.

While salmon cooks, mix peach preserves and lime juice. Add to a separate skillet and heat to reduce until thickened. Pour glaze over the salmon.

Plate with greens to serve. Enjoy!