

INGREDIENTS FOR 4 SERVINGS



Rosé



Dry Cider

- 1 ½ Pounds Salmon Fillet, Portioned into 4 Pieces
- 3 Tablespoons Darigold® Butter, Melted
- 1 Bottle Spiceology® Blackened Cajun Spice Blend
- 1 to 2 Limes, Halved



PREPARATION

Preheat oven to 425°.

Line a baking sheet with foil and spray generously with cooking spray. Using a paper towel, pat the salmon dry, place on prepared foil and brush the salmon with melted butter. Generously season the salmon with the blackened seasoning.

Roast salmon for 4 to 6 minutes per half inch of thickness, or until salmon is starting to flake with a fork. Remove from oven and squeeze lime over top.