Blackened Salmon on salad

Servings | Prep Time | Total Time

# Ingredients

4 salmon fillets

4 tablespoons butter

Rex Blackened Seasoning

# Directions

Brush 4 salmon fillets on both sides with 1/4 cup butter and sprinkle evenly with the Rex Blackened Season. Drizzle one side of each fillet with 1/2 remaining butter. In a large, heavy skillet over medium high heat, cook salmon, butter side down (no-skin), until blackened, 4 to 5 minutes. Turn fillets, drizzle with remaining butter, and continue cooking until blackened and fish is easily flaked with a fork. I recommend for an easy and quick meal use a store Caesar or spring salad.