

Salmon with Brown Sugar Glaze

Prep: 10 min
Cook: 10 min
Total: 20 min

Brown Sugar Glazed Salmon is a simple and delicious way to kick your salmon up a notch!

Ingredients

1/4 cup (50 g) brown sugar, packed

2 tablespoons dijon mustard

4 (6 ounces) boneless salmon fillets
salt and ground black pepper to
taste

Directions

Preheat the to 425° F and set the oven rack at to the highest setting.

repare the rack of a broiler pan with cooking spray.

Arrange the salmon on top of the prepared broiler pan and season with salt and pepper.

In a small bowl, whisk together the brown sugar and Dijon mustard; spoon mixture evenly onto top of the fillets.

Cook for 10 minutes in the preheated oven, switch your oven to the broil setting, and broil for an additional 5-10 minutes, or until the glaze is caramelized and golden.