



ROASTED SALMON

with

GUAVA GLAZE and BULL KELP ONION CRUNCH

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Ingredients

- 4 salmon fillets
(about 6 oz each, skin-on)
- 2–3 tbsp Guava BBQ Sauce
(plus 1 tbsp more for finishing)
- 1 tsp kosher salt
- ½ tsp freshly ground black pepper
- 1 tsp Pitmaster BBQ Blend
- ¼ cup Bull Kelp Onion Crunch, for topping

1. Preheat Oven to 400°F (200°C). Line a baking sheet with parchment paper or lightly oil it.
2. Pat fillets dry. Season evenly with salt, black pepper, and Pitmaster BBQ Blend and rub into filets.
3. Brush a light coat of Guava BBQ Sauce on each fillet, reserving some for after roasting.
4. Arrange salmon skin-side down on the baking sheet. Bake 12–15 minutes, until salmon flakes easily with a fork but stays moist
5. Brush with a final layer of Guava BBQ Sauce for shine. Sprinkle Bull Kelp Onion Crunch over the top just before serving, the crunch is the star of the dish!

CHEF'S TIPS

*Pro Tip: For extra caramelization, broil the salmon for 1–2 minutes at the end of roasting.

- Pairings: Serve with roasted sweet potatoes, citrusy slaw, or coconut rice.
- Wine Match: A crisp Sauvignon Blanc or lightly oaked Chardonnay

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