

WUK™ Seared Salmon

Ingredients

1 lb salmon filet (skin on)–cut into evenly sized pieces
1 Garlic clove – minced
1 Scoop of WUK™ Spice Spice
3 Scoops of WUK™ Sazón
1 TBSP of olive oil
1 TBSP butter
Salt and Pepper to taste, squeeze of fresh lemon

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Supplies needed: plate, tongs, medium saucepan

Directions:

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* Using tongs, place the salmon pieces on a plate and sprinkle salmon with garlic, WUK™ Sazón, WUK™ Spice Spice, salt, and pepper; pour oil over salmon & rub in all the flavor until well coated on all sides * Heat saucepan to med/high heat (about 400° F) * Once pan is hot, place salmon in pan skin side down, for 4 minutes–pan should sizzle! *Turn heat down to medium/low, add butter to pan, and flip salmon–cook another 4 minutes, placing a top on the pan for the last 2–3 minutes to cook the middle * Place salmon on serving plate, sprinkle with salt and a dash of lemon. Serve and enjoy!