

BalsamicGlazed Salmon Fillets

Savannah · 30/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

6

Description

This balsamic salmon recipe features a balsamic vinegar glaze made with garlic honey white wine and Dijon mustard that makes baked salmon fillets taste extraordinary

Ingredients

- - aluminum foil - nonstick cooking spray - 4 cloves garlic
- minced - 1/2 cup balsamic vinegar - 4 teaspoons Dijon mustard - 1 tablespoon honey - 1 tablespoon white wine - salt and pepper to taste - 6 (5 ounce) salmon fillets - 1 tablespoon chopped fresh oregano

Instructions

1. Gather the ingredients. Preheat the oven to 400 degrees F (200 degrees C). Line a baking sheet with aluminum foil
2. then spray with nonstick cooking spray. Coat a small saucepan with nonstick cooking spray; place over medium heat. Cook and stir garlic in the hot pan until soft
3. about 3 minutes. Stir in balsamic vinegar
4. mustard
5. honey
6. white wine
7. salt
8. and pepper. Simmer
9. uncovered
10. until slightly thickened
11. about 3 minutes. Arrange salmon fillets on the prepared baking sheet. Brush fillets with balsamic glaze; sprinkle with oregano. Bake in the preheated oven until flesh flakes easily with a fork
12. 10 to 14 minutes. Brush fillets with remaining glaze; season with salt and pepper. Use a spatula to transfer fillets to a serving platter
13. leaving the skin behind on the foil. Kristin Brewer