



## Salmon with Fresh Fig and Balsamic Sauce

Savannah · 28/09/2024



### Prep Time

20 mins

### Difficult

Medium

### Servings

2

### Description

Salmon is panseared with fragrant spices and served with a reduced fresh fig and balsamic sauce Goes great with pasta

### Ingredients

— - 2 tablespoons salted butter - 1 cup chopped fresh figs - ½ cup balsamic vinegar - ½ cup chicken stock - 1 tablespoon honey - 1 tablespoon chopped fresh thyme - 2 (5 ounce) salmon fillets - salt and ground black pepper to taste - 1 tablespoon salted butter

### Instructions

1. Melt 2 tablespoons butter in a skillet over medium heat. Add figs and sauté in melted butter until browned
2. 3 to 5 minutes. Add balsamic vinegar
3. chicken stock
4. honey
5. and thyme; bring to a simmer. Simmer until sauce begins to thicken
6. about 3 minutes. Lower heat and keep warm. Meanwhile
7. season salmon with salt and pepper. Melt 1 tablespoon butter in a skillet over medium-high heat. Add salmon and sear both sides in the hot skillet. Reduce heat to medium and cook until fish flakes easily with a fork
8. about 7 minutes. Top salmon fillets with equal amounts of fig sauce. Cook's Note: You can use olive oil in place of butter. If you want a thicker sauce
9. leave out the chicken stock.