



# APRICOT HONEY GARLIC SALMON STEAKS



SERVES:

4

PREP TIME:

10M

COOK TIME:

20M

DAIRY FREE

## INGREDIENTS:

¼ Cup Crofter's Organic Just Fruit Apricot Fruit Spread

4 Salmon Steaks

1 Tsp Kosher Salt

1 Tsp Black Pepper

1 Tsp Smoked Paprika

2 Tbsp Butter

2 Tsp Olive Oil

4 Cloves Fresh Garlic (Chopped)

½ Cup Honey

¼ Cup Water

¼ Cup Soy Sauce

## DIRECTIONS:

1. Begin by seasoning the salmon steaks with salt, pepper, and smoked paprika. Preheat the oven on its broiler setting (or the hottest temperature it can go).
2. In a large oven-safe skillet add in the butter and olive oil. Melt over medium-high heat for 1-2 minutes. Next, add in the Crofter's Organic Just Fruit Apricot Fruit Spread, garlic, honey, water, and soy sauce. Simmer for another minute, stirring to incorporate all ingredients.
3. Add the salmon steaks and coat them with the sauce. Continue to simmer on the stove top for 5 minutes. Next, place the skillet into the prepared oven and cook on broil for 5 minutes.
4. Remove the salmon steaks from the oven and check for doneness. You know salmon is cooked when it flakes easily. The salmon steaks should be nicely caramelized, and sauce should have thickened up significantly. Pair with rice or steamed vegetables like broccolini or asparagus, serve and enjoy!