

Rosemary Honey Salmon



Ingredients

2 salmon fillets, 6-8 ounces each
1/3 cup Tuscan Blue Rosemary & Pepper Honey
2 tablespoons avocado oil
1 tablespoon balsamic vinegar
1 teaspoon red pepper flakes
Salt and pepper

Instructions

Take salmon out of refrigerator 15 minutes prior to beginning recipe. Pat dry with paper towel and season with salt and pepper. Add oil to skillet over medium-high heat. Meanwhile to make the sauce, add remaining ingredients to medium bowl and whisk together. Divide sauce evenly into two separate bowls. Use one bowl to brush the fillets generously with sauce then add fillets to the hot skillet. Cook salmon for about 5 minutes, then reduce heat to medium and flip salmon over to cook for another 2-3 minutes or until cooked through. Once plated, use the second bowl of sauce to drizzle over the fillets.

Serves two.

LONE STAR BEE ★ CO.

Find more fun recipes using our infused honeys at www.lonestarbee.com!