

Brown Sugar Salmon w/Pineapple Marmalade



Preparation time: 10 min



Total time: 30 min



Servings: 2

INGREDIENTS:

- 1 lb skinless Salmon
- Old Bay seasoning
- 1 tbsp dark brown sugar
- 1-1.5 tsp chili powder
- Pat N da Pot Cajun seasoning (Classic or Bold & Spicy)

MARMALADE:

- 1 - 20 oz. can crushed pineapple
- ½ cup orange juice
- ¼ cup white vinegar
- 3 tbsp dark brown sugar
- 1 jalapeno (diced)
- 2 tbsp red onion (diced)
- 1 tbsp corn starch

****For extra tips,** refer to my youtube video - [Brown Sugar Salmon w/Pineapple Marmalade](#)



DIRECTIONS:

Preheat oven to 400 degrees. Place salmon in a 9x13 baking dish.

Season salmon on both sides with Old Bay seasoning. Mix the remaining spices together and coat the top of the salmon evenly.

Bake for 10-15 minutes, depending on the thickness of the salmon.

MARMALADE:

Mix all ingredients in a pot and bring to a boil. Once it reaches a boil, reduce heat and simmer, stirring occasionally, until slightly thickened.

Once the salmon is fully cooked and the marmalade has slightly thickened, serve over rice and enjoy.

Ca C'est Bon! 🌸