

# BAKED SUGAR BELLE SALMON

## Description:

The tangy-sweet Sugar Belle flavor contrasts perfectly with the thyme and salmon making a delicious seafood dish.

## Ingredients:

- 1 ½ lb. salmon
- 1 tbsp virgin olive oil
- Kosher salt
- 3 tbsp honey
- ¾ oz lime juice
- ¾ oz Sugar Belle Juice
- 2 tbsp fresh thyme
- 4 minced garlic cloves
- 2 Sugar Belle wedges for garnish
- 1 Slice of Sugar Belle for each fillet
- Garnish with thyme



## Instructions:

1. Preheat oven to 400° F
2. Pat salmon dry, then place on a large sheet of aluminum foil. Brush with olive oil and season with salt.
3. In a small bowl, mix lime and Sugar Belle juice with honey, garlic, and thyme leaves.
4. Brush mixture over the salmon.
5. Top salmon with Sugar Belle slices and thyme sprigs for garnish.
6. Loosely encase the salmon with foil and place on a baking sheet.
7. Bake for 15-20 minutes on the middle rack.
8. Carefully remove the salmon from the foil and enjoy.