BANGIN SPICES

RECIPE #006

BOLD. FUN. BIG FLAVOR.

CHICKEN N WAFFLE
SWEET & SAVORY SALMON

SWEET MEETS SAVORY. FLAVOR THAT HITS DIFFERENT!



25 MINUTES

EASY TO MAKE

SERVES 4

TAKE ONE! | Add some BANGIN' to your table.

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RECIPE #006

CHICKEN N WAFFLE

SWEET & SAVORY SALMON

INGREDIENTS

- 4 (6 oz) salmon fillets, skin on or off
- 2 tbsp olive oil
- 1 tbsp unsalted butter, melted
- 2 tbsp brown sugar, packed
- 1 tbsp maple syrup
- 1 tsp Dijon mustard
- 1 tsp soy sauce (low sodium)
- 1 tsp apple cider vinegar
- 1 tsp garlic, minced
- 1/2 tsp black pepper
- 1/2 tsp salt
- 2–3 tbsp **Chicken N Waffles Seasoning**



★ MADE WITH CHICKEN N WAFFLES SEASONING

TIP: Serve with a crunchy slaw or roasted veggies for the perfect sweet & savory combo!

INSTRUCTIONS

1. Preheat oven to 400°F. Line a baking sheet with parchment paper.
2. Pat salmon fillets dry. Drizzle with olive oil and season both sides evenly with **Chicken N Waffles Seasoning**.
3. In a small bowl, whisk together melted butter, brown sugar, maple syrup, Dijon mustard, soy sauce, apple cider vinegar, garlic, and black pepper.
4. Place salmon on the prepared baking sheet, flesh side up.
5. Spoon the sweet & savory glaze over each fillet, spreading to coat.
6. Bake for 12–15 minutes, or until salmon is cooked through and flakes easily with a fork.
7. For a caramelized finish, broil for 1–2 minutes.
8. Let rest for 2–3 minutes. Drizzle with any remaining glaze.
9. Serve and enjoy!