

Ingredients:

- 4 salmon fillets (about 6 oz each)
- Salt and pepper, to taste
- 2 tbsp Oliverde Herbes de Provence Infused Olive Oil
- 1/2 cup cranberry-pear white balsamic vinegar
- 2 tbsp honey (adjust to taste)
- 1 clove garlic, minced
- 1/2 tsp dried thyme (optional)
- Juice of 1/2 lemon (optional)
- Fresh parsley or basil, chopped (for garnish)

Instructions:

- **Preheat & Season:** Preheat your oven to 400°F (200°C). Pat the salmon fillets dry and season both sides with salt and pepper. Drizzle with Oliverde Herbes de Provence Infused Olive Oil.
- **Prepare the Glaze:** In a small saucepan over medium heat, combine the cranberry-pear white balsamic vinegar, honey, minced garlic, and dried thyme. Bring to a simmer and reduce the mixture by about half until it becomes a syrupy glaze. Stir in lemon juice if using.
- **Bake the Salmon:** Place the salmon fillets in a lightly greased baking dish. Brush each fillet generously with the glaze. Bake in the preheated oven for 12–15 minutes, or until the salmon is just cooked through.
- **Finish & Garnish:** For extra caramelization, you can broil the salmon for 1–2 minutes at the end. Remove from the oven, drizzle with any remaining glaze, and garnish with freshly chopped parsley or basil.

CRANBERRY-PEAR WHITE BALSAMIC GLAZED SALMON

