

# Steelhead Trout with Maui Magic Balsamic Soy Glaze



## Ingredients:

- 2 steelhead trout fillets (6–8 oz each, skin-on)
- 3 tbsp Oliverde Maui Magic Balsamic
- 2 tbsp soy sauce (low sodium preferred)
- 1 tbsp honey or brown sugar
- 2 garlic cloves, minced
- 1 tsp fresh ginger, grated
- 1 tbsp sesame oil (or olive oil)
- Salt & pepper, to taste
- 2 cups broccoli florets (or asparagus, bok choy, or snap peas)
- Sesame seeds & green onions, for garnish

## Instructions:

- **Make the Glaze:** In a small bowl, whisk together Maui Magic Balsamic, soy sauce, honey, garlic, ginger, and sesame oil.
- **Prepare the Steelhead:** Pat fish dry, season lightly with salt and pepper. Heat a skillet over medium-high heat with a drizzle of oil. Place steelhead fillets skin-side down and sear for 3–4 minutes. Flip and cook another 2–3 minutes until nearly done.
- **Glaze & Finish:** Pour the Maui Magic balsamic soy mixture over the fish. Let it simmer and reduce for 1–2 minutes until sticky and caramelized. Add broccoli (or other veggies) to the pan, tossing gently in the glaze until tender-crisp.
- **Serve:** Plate fish with broccoli on the side. Spoon extra glaze over the steelhead. Garnish with sesame seeds and sliced green onions.