

* R E C I P E *



High Tide Fisheries

Cheesy Jalapeno Salmon

5 minutes

PREP TIME

25 minutes

TOTAL TIME

* I N G R E D I E N T S

1 fillet High Tide
Fisheries' salmon

1 medium jalapeño
finely chopped

1/2 cup mayo

Salt and pepper to taste

1/2 cup shredded
pepperjack cheese

2 Tsp brown mustard

1/2 cup shredded
cheddar cheese

1/2- 1 Tsp hot sauce
(your preference)

INSTRUCTIONS

Preheat oven to 350 degrees. Season salmon fillet with salt and pepper to taste. Combine mayo, cheese, mustard, and hot sauce mixture in bowl. Spread mixture evenly over fillet. Bake for 20 minutes. For crisped cheese-broil until golden.

