



## GLAZED SALMON

6 salmon fillets

1 Tbsp. olive oil

4 Tbsp. **Peach Balsamic Vinegar**

Preheat oven to 400°F, with a rack in the centre.

Mix olive oil and **Peach Balsamic Vinegar** together to make a glaze.

Arrange salmon, skin side down, in a single layer in a baking dish. Pour glaze over the fish, and turn to coat evenly. Bake until fish is opaque but still bright pink inside, basting every few minutes with glaze from baking dish, 15 to 20 minutes.

Serve with lemon wedges.