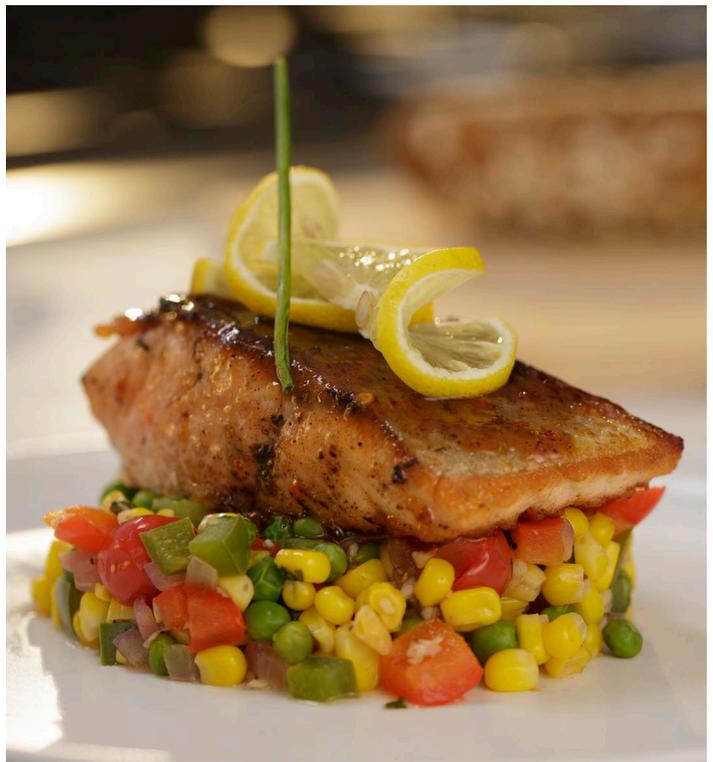


# JERK BROWN SUGAR-CHILI-GLAZED SALMON WITH SUCCOTASH

RECIPE BY CHRISTOPHER SINCLAIR-MCCALLA

Yields: 4 servings

- 4 (6 oz) **salmon** fillets
- 6 tsp **jerk seasoning**, divided
- 1 cup **sweet Thai chili sauce**
- 2 Tbsp **brown sugar**
- 1 medium **green bell pepper**, diced
- ½ medium **red onion**, diced
- 1½ tsp **salt**, plus more to taste
- 2 **garlic cloves**, minced
- 2 cups frozen **corn kernels**, thawed
- 1 cup frozen **peas**, thawed
- 1 cup **grape or cherry tomatoes**, each cut in half
- 1 Tbsp **apple cider vinegar**
- ¼ tsp freshly ground **black pepper**
- ¼ cup loosely packed fresh **basil leaves**, thinly sliced



**| Preparation |** Preheat oven to 350°F. Heat a nonstick, oven-safe large skillet over medium-high heat. Sprinkle salmon with 5 teaspoons jerk seasoning. Place salmon in skillet, presentation-side down, and sear. Turn fillets, then place skillet in oven. Bake 5 minutes.

Meanwhile, in small saucepan, stir remaining 1 teaspoon jerk seasoning with sweet chili sauce and brown sugar; cook over medium-high heat until mixture starts to boil. Reduce heat to low and simmer until salmon is done. Pour glaze over salmon; turn salmon to coat both sides.

Prepare Succotash: In large skillet, heat oil over medium heat; add bell pepper, onion and salt and cook 3 to 5 minutes or until tender, stirring occasionally. Add garlic and cook 1 minute or until fragrant, stirring. Add corn, peas and tomatoes and cook 6 to 7 minutes or until vegetables are tender and mixture is heated through, stirring occasionally. Add vinegar, black pepper and more salt to taste, if needed. Transfer succotash to serving bowl; sprinkle with basil. Serve succotash with salmon.