

CopyCat O'Charley's Blackened Salmon

Ingredients

4 salmon fillets (6 oz each)
2 tbsp olive oil
2 tbsp Cajun seasoning
1 tsp smoked paprika
1/2 tsp garlic powder
1/2 tsp onion powder
Salt and pepper to taste

Directions

Preheat oven to 400°F.

In a small bowl, mix the Cajun seasoning, smoked paprika, garlic powder, onion powder, salt, and pepper.

Brush the salmon fillets with olive oil and rub the spice mixture all over each fillet.

Heat a skillet over medium-high heat and place the salmon fillets skin-side down.

Cook for 2-3 minutes until the skin is crispy, then flip the fillets and cook for another 2-3 minutes.

Transfer the salmon fillets to a baking sheet lined with parchment paper and bake for 10-12 minutes until the fish is cooked through.

Serve hot and enjoy!