

# *Good Eats* *Recipes*

## **BROILED SALMON WITH APPLE-DATE CHUTNEY**

### **What You Need:**

2 1-inch-thick salmon steaks (each about 6 ounces)

2 teaspoons olive oil

1/2 teaspoons curry powder

GOOD EATS Apricot-Date Chutney

### **Directions:**

Preheat broiler. Brush each salmon steak with 1 teaspoon oil. Sprinkle each with 1/4 teaspoon curry powder, salt and pepper. Broil salmon until just opaque in center, about 5 minutes per side. Transfer salmon to plates. Spoon chutney alongside and serve.