



Mango Chutney Glazed Salmon

Serves 6

Ingredients

- 1 (4.4 ounce) jar [Frederik's by Meijer Mango Chutney](#)
- 1 (4.4 ounce) jar [Frederik's by Meijer Coarse Ground Mustard](#)
- 2 (12 ounce) packages [Frederik's by Meijer Farm raised Atlantic Salmon Fillets](#), thawed
- Kosher salt and freshly ground black pepper

Method

1. Preheat oven to 400 degrees. Line a rimmed baking sheet with foil and drizzle lightly with olive oil.
2. Combine mango chutney and mustard in a small bowl.
3. Season salmon on both sides with salt and pepper. Place on the prepared baking sheet and liberally brush with the chutney mustard mixture. Roast for 12 minutes.

Couscous with Marcona Almonds, Golden Raisins and Fresh Mint

- 2 cups Meijer Chicken Broth
- 1 (10 ounce) box Meijer Original Couscous
- 1 (4 ounce) container [Frederik's by Meijer Roasted and Salted Marcona Almonds](#), roughly chopped
- ½ cup Meijer Golden Raisins
- 2 tablespoons chopped fresh mint leaves

Method

1. Bring chicken broth to a boil in a medium saucepan. Add box of couscous and cover. Remove from heat and let stand 5 minutes. After 5 minutes, fluff couscous with a fork.
2. Transfer couscous to a mixing bowl and add chopped Marcona almonds, plumped golden raisins and chopped fresh mint. Stir gently to combine.