

HONEY GARLIC SALMON

Preparation: **10** minutes | Cooking: **10** minutes | Servings: **4**

INGREDIENTS

4 salmon filets
4 garlic cloves, finely chopped or minced
4 tablespoons honey
2 tablespoons butter
1 tablespoon water
1 tablespoon fresh squeezed lemon juice
2 teaspoon soy sauce
1/2 teaspoon paprika
Lemon wedges to serve
Salt and pepper



INSTRUCTIONS

Preheat oven to medium broil. Season salmon with salt, pepper and paprika. Heat the butter in a skillet or pan over medium-high heat until melted. Add the garlic and sauté for about a minute. Pour in honey, water and soy sauce. Once combined, add lemon juice and stir well. Add the salmon steaks to the sauce pan. Cook each fillet skin-side down for three to four minutes or until golden. While it's cooking, baste the tops with the sauce from the pan. Season with salt and pepper to taste. Transfer pan to oven to broil for an additional five to six minutes. To serve, drizzle with the sauce and sprinkle lemon juice. Serve with steamed vegetables, over rice or with a salad. Enjoy!