



HOT & SWEET SRIRACHA GLAZED SALMON

Start to finish: 1 hour, 20 minutes
Serves: 2

INGREDIENTS:

2 tablespoons cup dark soy sauce
2 tablespoons honey
1/2 tablespoon rice vinegar
2 tablespoons sriracha sauce
1/2 tablespoon grated fresh ginger
1/2 tablespoon minced garlic
1/2 pound skinless salmon fillet,
cut into two 4-ounce pieces
1 teaspoon sesame oil
1 tablespoon finely chopped
scallions, for garnish

DIRECTIONS:

In a bowl combine the soy sauce, honey, vinegar, sriracha, ginger, and garlic. Add the salmon, toss to coat

evenly, and refrigerate for at least 1 hour, turning the fish once. Remove the salmon from the bag, reserving the marinade.

Heat a large sauté pan over medium-high heat and add the sesame oil to coat the bottom evenly and add the salmon. Cook until one side of the fish is browned, about 2 minutes. Flip the salmon and cook until the other side browns, 2 more minutes. Reduce the heat to low and pour in the reserved marinade. Cover and cook until the fish is cooked through, 4 to 5 minutes. Place a piece of salmon on each plate and sprinkle with the scallions.