

Honey Garlic Salmon

Serves: 2

Prep Time: 10 minutes

Cook Time: 20 minutes



Ingredients

- 1 460g salmon fillet
- 1 teaspoon garlic, minced
- ½ teaspoon ginger, minced
- 4 tablespoons honey
- 2 tablespoons soy sauce

Directions

1. Combine the sauce ingredients and marinate the salmon in the sauce for 15-30 minutes
2. Arrange salmon on a foil-lined baking sheet and bake at 180 C for 15-20 minutes depending on thickness, basting the salmon with the leftover marinade halfway through
3. Over medium high heat, bring the leftover marinade sauce to a boil and simmer for 3-5 minutes until reduced

Dish and serve the salmon hot drizzled with reduced sauce