

Honey Glazed Salmon

A delicious and healthy main dish featuring a sweet honey glaze on tender salmon fillets. Perfect for a quick and easy weeknight dinner.



Main Dish

20 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 salmon fillet
- 1 tablespoon honey
- 1 tablespoon soy sauce
- 1 teaspoon minced garlic
- 1 teaspoon grated ginger
- Salt and pepper to taste
- 1 tablespoon olive oil

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 In a small bowl, mix together the honey, soy sauce, garlic, ginger, salt, and pepper.
- 3 Place the salmon fillet on a baking sheet lined with parchment paper.
- 4 Brush the honey glaze mixture evenly over the salmon fillet.
- 5 Drizzle the olive oil over the top of the salmon.
- 6 Bake in the preheated oven for 12-15 minutes, or until the salmon is cooked through and flakes easily with a fork.
- 7 Serve hot and enjoy!