

Honey Glazed Salmon Delight

Enjoy a sweet and savory twist on classic salmon with this honey glazed recipe. Perfect for a flavorful and healthy main dish!



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 2 tbsp honey
- 1 tbsp soy sauce
- 1 clove garlic, minced
- 1 tsp ginger, grated
- Salt and pepper to taste
- 1 tbsp olive oil

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 In a small bowl, mix 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 mixture over the salmon.
- 5 Drizzle olive oil on top.
- 6 Bake for 12-15 minutes or until salmon is cooked through.
- 7 Serve hot and enjoy!