

Honey & Soy Glazed Salmon

This gluten-free recipe is perfect for a healthy dinner. Plus, the sweet and savory mix of honey and soy sauce will take your taste buds for a pleasure ride.



Main Dish

30 min

Total time

Easy

Difficulty

270

kcal / serving

Ingredients

- 4 oz salmon
- 4 tsp honey
- 1 tsp soy sauce
- 1/2 tsp grated ginger
- 1/4 freshly squeezed lemon juice

Steps

- 1 Preheat oven to 350°F.
- 2 Place the salmon filets on a lightly oiled baking sheet.
- 3 Mix together the honey, soy sauce, ginger, and lemon juice.
- 4 Pour the glaze over the salmon and spread out with a pastry brush.
- 5 Bake for 20 minutes or until the salmon is cooked through.