

Jam Glazed Salmon


20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- ☐ 1 salmon fillet
- ☐ 2 tablespoons jam (any flavor)
- ☐ 1 tablespoon soy sauce
- ☐ 1 tablespoon olive oil
- ☐ Salt and pepper to taste

A sweet and savory main dish featuring succulent salmon glazed with jam for a burst of flavor.

Main Dish

Steps

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