

Jam Glazed Salmon

A delicious and flavorful main dish featuring a sweet and tangy jam glaze on tender salmon fillets.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 2 tablespoons jam (any flavor)
- 1 tablespoon soy sauce
- 1 teaspoon Dijon mustard
- 1 teaspoon minced garlic
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 In a small bowl, mix together the jam, soy sauce, Dijon mustard, minced garlic, salt, and pepper.
- 3 Place the salmon fillet on a baking sheet lined with parchment paper.
- 4 Spoon the jam glaze mixture over the salmon, evenly coating the 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 the jam glazed salmon hot with your favorite side dishes.