

# 15 minutes Honey Glazed Garlic Salmon



## <Ingredients (4 serve)>

- 4 Salmon fillets (with skin)
- 1 tsp Salt
- 2 tsp Paprika powder
- 4 cloves Garlic (minced)
- Lemon (sliced)
- Coriander (chopped)
- 1 Tbsp Vegetable oil
- 4 Tbsp Honey
- 4 Tbsp Warm water
- 4 Tbsp Japanese soy sauce
- 2 Tbsp Rice vinegar

## <Method>

### 1. Season the salmon

Sprinkle the salt over the salmon and coat with paprika powder.

### 2. Fry the salmon

Pour the oil into a frying pan and heat well. Place the salmon skin side down and cook on high heat.

In the meantime, make the sauce. Put honey, warm water, soy sauce, rice vinegar and garlic in a bowl and mix well.

### **3. Caramelize the sauce**

Pour over the sauce over the salmon and put the lemon, and bring it to the boil. Keep heating on high heat drizzling the sauce over with spoon until the sauce is thickened and glazed. Sprinkle the coriander and serve immediately.