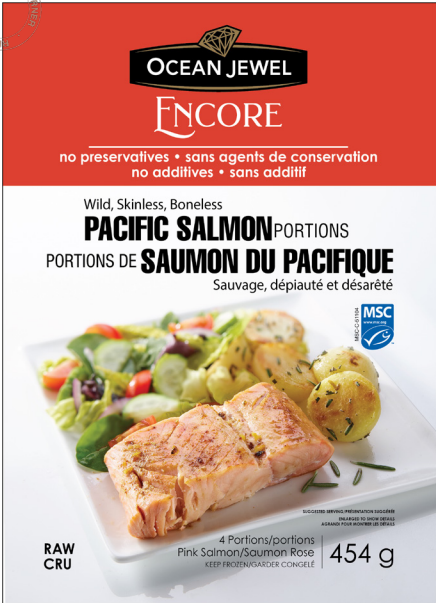


HOISIN HONEY GLAZED SALMON

Prep
10
Minutes

Cook
30
Minutes

Serves
4



1 PACKAGE OF PACIFIC SALMON PORTIONS

Try this salty-sweet homemade hoisin honey sauce brushed over a succulent piece of Pacific salmon and a plate of rice with fresh, vibrant veggies tossed with some sesame oil and lemon juice.



RECIPE

INGREDIENTS

Hoisin Honey Glazed Salmon:

- 4 Ocean Jewel Encore™ Pacific Salmon portions, thawed
- 1/2 cup low sodium soy sauce
- 1/2 cup water
- 1/4 cup hoisin sauce
- 2–3 cloves garlic
- 1 1-inch piece fresh ginger
- 2 tablespoons honey
- 2 lemons
- 1 tablespoon sesame oil
- Sesame seeds for topping

METHOD

1. Preheat the oven to 350°F degrees.
2. To make the hoisin glaze, purée the soy sauce, water, hoisin, garlic, ginger, honey, and juice of one lemon in a blender or food processor. Transfer to a skillet over medium high heat. Simmer until the mixture reduces to a syrupy consistency that will stick to the salmon when brushed on. Remove from heat.
3. Pour the sesame oil in a nonstick baking dish and arrange the salmon in the pan. Brush the salmon with a thin layer of glaze, reserving the rest of the glaze for later. Bake for 15 minutes; remove from oven, brush with glaze again, and bake for another 15 minutes. When the salmon is done (it will be firm and flake apart easily) remove from oven and brush with the glaze one more time before serving. Sprinkle with sesame seeds and top with sliced green onions.

Tip: Use this recipe and substitute with cauliflower rice or even as a great protein on Power Bowls and Salads.

