

Honey Glazed Garlic Salmon

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Ingredients

3 tbsp. extra-virgin olive oil

4 6-oz. salmon fillets, patted dry with a paper towel

1/3 cup honey

1/4 cup soy sauce

2 tbsp. lemon juice

1 tsp. red pepper flakes

Kosher salt

Freshly ground black pepper

3 cloves garlic, minced

1 lemon, sliced into rounds

Directions

In a medium bowl, whisk together honey, soy sauce, lemon juice and red pepper flakes.

In a large skillet over medium-high heat, heat two tablespoons oil. When oil is hot but not smoking, add salmon skin-side up and season with salt and pepper.

Cook salmon until deeply golden, about 6 minutes, then flip over and add the remaining tablespoon of oil.

Add garlic to the skillet and cook until fragrant, 1 minute. Add the honey mixture and sliced lemons and cook until sauce is reduced by about 1/3. Baste salmon with the sauce.

Garnish with sliced lemon and serve.

Image and recipe taken from: www.delish.com