

# Honey Garlic Salmon

Makes: 2 Servings

Prep: 10 minutes

## INGREDIENTS:

- ☐ 4 Tbsp. Honey.....
- ☐ 2 Tbsp. Soy Sauce.....
- ☐ 1 Tbsp. White Vinegar.....
- ☐ 2 Cloves of Garlic (Minced).....
- ☐ 2 6oz. Salmon Fillets.....
- ☐ Olive Oil.....
- ☐ Salt and Pepper.....
- ☐ Garnish with Green Onions.....

## DIRECTIONS:

- Pat the salmon dry with a paper towel and season with salt and pepper.
- In a small bowl, whisk together the honey, soy sauce, white vinegar, and minced garlic.
- Drizzle olive oil into a non-stick frying pan and heat over medium heat. Add the salmon and cook until golden brown, then flip.
- Pour the sauce over the salmon and cook for 1 minute, until the sauce begins to thicken.
- Remove from heat and garnish with thinly sliced green onions.