




# Honey SALMON Glazed



**2-4 Salmon fillets**  
**1/2 cup honey**  
**1/2 tsp. black pepper**  
**1 tsp. paprika**  
**3 tbsp. vegan butter**  
**2 tsp. EVOO**  
**5-6 garlic cloves, minced**  
**3 tbsp. water**  
**3 tbsp. soy sauce**  
**3 tbsp. sriracha sauce**  
**2 tbsp. apple cider vinegar**

- 1. Wash hands for 20 seconds with warm, soapy water. Make sure to scrub under your finger nails, in between your fingers, and around your wrists.**
- 2. Preheat oven to 350 degrees Fahrenheit.**
- 3. Defrost salmon in a bowl on the bottom shelf of your refrigerator.**
- 4. In a bowl mix together the paprika & black pepper.**
- 5. Add soy sauce, sriracha, water, apple cider vinegar, & EVOO to the bowl with the spices.**
- 6. Peel & mince 5-6 cloves of garlic.**
- 7. Add minced garlic to the mixing bowl.**
- 8. Melt vegan butter, and add to mixing bowl.**
- 9. Pour 1/2 cup honey in the mixing bowl and thoroughly mix everything together.**
- 10. Remove salmon from packaging and place in an oven safe pan/baking dish.**
- 11. Pour the sauce over the salmon.**
- 12. Place the salmon in oven and cook for 30-45 minutes, or until the internal temperature reads 145 degrees Fahrenheit.**

**BON APPETIT!**