

Chili-Garlic Glazed Salmon

The sweet, salty, and spicy flavors of this colorful glaze permeate the salmon as it cooks, creating a succulent dish that tantalizes the taste buds.

Prep: 4 minutes; Cook: 7 minutes

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Ingredients

- 3 tablespoons chili sauce with garlic (such as Hokan)
- 3 tablespoons minced green onions (about 3 green onions)
- 1 1/2 tablespoons ~~low-sugar orange marmalade~~ *i use the sweet chili sauce instead*
- 3/4 teaspoon low-sodium soy sauce
- 4 (6-ounce) salmon fillets
- Cooking spray

Preparation

1. Preheat broiler.
2. Combine first 4 ingredients in a small bowl; brush half of chili sauce mixture over fillets. Place fillets, skin sides down, on a baking sheet coated with cooking spray. Broil fish 5 minutes; brush with remaining chili sauce mixture. Broil 2 more minutes or until fish flakes easily when tested with a fork or until desired degree of doneness.