

Roasted Salmon With Jalapeño, Honey and Lime (NYT)

5 minutes

Serve with steamed white or brown rice, spooning the extra glaze over the salmon and rice.

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| 1 1/4cup honey
3 jalapeño, thinly sliced
2 TBSP apple cider vinegar
1 TBSP soy/tamari sauce | Heat oven to 400 ° . Combine sauce in small saucepan, boil, then simmer for 10 min . Set aside |
| 2 salmon fillets
olive oil
salt | Pat salmon dry. Oil up a baking dish, put salmon on. Brush with OO, Salt. Pour glaze, jalapeños over salmon |
| 3 | Roast for 6 minutes . Baste. Roast another 6-8 min |
| 4 1/2lime
cilantro, fresh, chopped
steamed rice | Serve with rice on side. Squeeze lime over everything. Spoon glaze over everything. Sprinkle with salt, cilantro. |