



SWEET CHILI SALMON

INSTRUCTIONS

INGREDIENTS

- 4, 6 oz. salmon fillets, skin on or off
- 6 T Thai Sweet Chili Sauce*
- 3 T soy sauce or tamari
- 1 T ginger, peeled and finely grated
- 2 scallions, green tops only, finely sliced

*we recommend Mae Ploy or Thai Kitchen sweet chili sauce

PREP TIME

- Prep | 1 h
- Cook | 10 m
- Ready in | 1 h 10 m
- Serves | 4

- 01 Set the oven rack 5-6 inches from the top and preheat the broiler.
- 02 Make a marinade by combining the sweet chili sauce, soy sauce and ginger in a shallow baking dish.
- 03 Spoon 3 T of the marinade into a small dish and set aside.
- 04 Add the salmon fillets (skin side up if the skin is on) to the remaining marinade and marinate in the fridge for 30-60 minutes.
- 05 Line a rimmed baking sheet with aluminum foil and spray with non-stick cooking spray.
- 06 Transfer fillets to the prepared baking sheet (skin side down if skin is on) and brush a bit of remaining marinade on each. Go easy! If it pools on the baking sheet, it will burn in the oven.
- 07 Broil the fillets for 6-10 minutes, or until browned and almost opaque in the center. Garnish with scallions and serve.