



FINCH + FENNEL

Hot Pepper Glazed Salmon

INGREDIENTS:

- 8 oz Salmon Filet
- 2 Tbsp Soy Sauce
- ¼ c F+F Hot Pepper Jelly
- Salt & Pepper, to taste
- 5 Green Onions, chopped



DIRECTIONS:

1. Preheat oven to 325°F.
2. Trim salmon into two 4 oz filet pieces.
3. Line a sheet tray with parchment paper or foil & place salmon filets on top.
4. Whisk soy sauce & F+F Hot Pepper Jelly together.
5. Baste salmon in soy & jelly mixture, reserving a bit to top at the end, & season with salt & pepper.
6. Bake at 325°F for 15-20 minutes, depending on desired doneness of fish.
7. While fish cooks, chop up green onions.
8. Once out of the oven, baste fish with reserved sauce, & top with chopped green onions.
9. Serve over rice, couscous, etc.

Enjoy!

