

Garlic Sriracha Salmon



Ingredients

3 lb. (500g) salmon fillet
9 cloves garlic (*minced*)
6 tablespoons soy sauce
3 tablespoon brown sugar
6 teaspoons Just Jan's Sriracha Sauce
3 tablespoon honey
Salt and pepper

Instructions

Preheat the oven to 400°F (207°C). In a small bowl, mix the garlic, soy sauce, brown sugar, Sriracha and honey together. Stir to mix well.

Lay out two big sheets of aluminum foil. Make sure they are big enough to cover and wrap the salmon. Place the salmon on top and season with salt and ground black pepper on both sides of the salmon.

Add the Garlic Sriracha mixture to the salmon. Spoon over to cover the entire salmon. Wrap up the foil sheets and make sure that there is no leakage.

Bake in the oven for 15 minutes, or until the Salmon is just cooked through. Serve immediately.