JANE SMITH LIFESTYLE

Honey Garlic Glazed Salmon with Roasted Vegetables

Prep: 15 minutes | Cook: 25 minutes | Serves: 4



I keep coming back to this one because it's light, built around salmon fillets and honey, and ready in well under an hour.

Ingredients

- 4 salmon fillets
- 2 tbsp honey
- 2 tbsp soy sauce
- 3 cloves garlic, minced
- 1 tbsp Dijon mustard
- 2 tbsp olive oil
- 1 lb broccoli florets
- 1 lb baby potatoes
- 1 tsp paprika
- Salt
- Black pepper
- Fresh parsley
- Lemon wedges
- Sesame seeds

Directions

1. Preheat oven to 400°F.
2. Toss vegetables with olive oil, paprika, salt and pepper.

3. Roast vegetables for 15 minutes.
4. Whisk honey, soy sauce, garlic and Dijon.
5. Brush salmon generously with glaze.
6. Add salmon to the sheet pan.
7. Roast another 12–15 minutes.
8. Garnish with parsley, sesame seeds and lemon wedges.

Jane's Note

Want to switch it up? Substitute cod.

Can I make this ahead? Prepare glaze and vegetables ahead. Can I keep leftovers? Refrigerate up to 3 days.

Storage: Refrigerate up to 3 days.

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