Orange Salmon

NIBBLEDISH CONTRIBUTOR

Ingredients

- 2 tbsp of Hoisin Sauce
- 1 tbsp orange juice
- 1 tbsp of honey
- Salt and Pepper (to taste)
- 4 salmon fillets
- Optional: Garnish with green onions, orange peel, or thinly sliced oranges

Instructions

1. Turn broiler to high
2. Rinse salmon and pat dry on paper towel
3. Lay the salmon on a lined baking sheet (skin side down)
4. Season fish with salt and pepper
5. In a bowl, mix the first 3 ingredients (to taste if necessary)
6. Coat fish with sauce
7. Broil fish until slightly burnt or color turns amber (approx 5-8 mins)