

## Honey Sriracha Lime Salmon

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**Preparation Time:** 10

**Cooking time:** 30

**Servings:** 4-6

Honey Sriracha Lime Salmon is cooked till it's tender and flaky in just 40 minutes with a delicious sriracha and honey lime glaze.

### Ingredients:

- 1 large salmon (or a couple of good size fillets)
- 2 teaspoons [Sriracha Lime](#) (or your favorite spicy seasoning)
- 4 tablespoons minced garlic
- 3 tablespoons of real honey
- 1/2 cup melted butter
- 3 limes - 2 juiced and 1 lime sliced
- 1/2 cup parsley, chopped

### Instructions:

1. Preheat oven to 350 degrees. Use enough foil to cover baking sheet and spray with non-stick spray (olive oil spray preferred). Place salmon on foil and season with Sriracha Lime (or your favorite spicy seasoning) on both sides equally. Put lime slices underneath the salmon.
2. Stir honey, lime juice, melted butter, and garlic together. Pour this mixture over salmon equally. Fold sides of the foil up over the salmon (cover the best you can, doesn't have to be fully sealed).
3. Bake for approximately 20 minutes. Turn oven up to broil and cook for another 5 minutes.
4. Once complete let cool for 5 minutes then add the chopped parsley on top.