



Hela Spice Singapore Pte Ltd

Honey Garlic Glazed Salmon Fillet Recipe



Ingredients	Wt (g)
Salmon Fillet	150
Honey Garlic Chicken Seasoning	30
Water	30
Spring onion (optional)	5

Preparation:

1. Place the Salmon Fillet in the pan and cook 3 minutes until they are pinkish and slightly golden brown. Set aside.
2. Prepare the Honey Garlic Sauce by mixing water and the seasoning in a small bowl and warm it in the saucepan. Cook the sauce until it reaches a thick consistency. Constantly stir the sauce to prevent burning it.
3. Gently put the Salmon into the saucepan until the sauce are well-coated on both sides of the fish.
4. Garnish with spring onion and serve immediately while it is hot.

The formulation in this table is to the best of our knowledge and reflects our interpretation of in-house generated recipe. Since government regulations vary from region to region, we cannot guarantee that all the products are in accordance with the regulations of the various countries. Further examination of existing laws is advised.

This recipe does not intent to be a comprehensive reference document and we encourage the user to carry out stability and performance tests in their final application to determine suitability.