

Kelle B's Strawberry Sriracha Baked Salmon

Whether you are working with a large fillet of salmon or smaller fillets, this is a fun and spicy way to enjoy this nutritious fish!



Ingredients:

- 4 skin-on salmon fillets
- 1 teaspoon kosher salt, divided
- ½ cup [Kelle B Jammin' Strawberry Sriracha Jam](#)
- ½ teaspoon garlic powder
- ½ teaspoon dried minced onion
- lemon slices

Instructions:

1. Preheat oven to 425 F. Place salmon, skin-side down, on a baking sheet lined with foil and sprayed with cooking spray. Pat salmon dry with paper towels and season with ½ teaspoon salt.
2. In a small bowl, stir together [Kelle B Jammin' Strawberry Sriracha Jam](#), remaining ½ teaspoon kosher salt, garlic powder, & onion.
3. Spoon jam mixture over salmon.
4. Place sliced lemons on top.
5. Bake salmon at 425 degrees F for 10 minutes. Turn the oven to “BROIL” on high, and place the salmon about 4-6 inches from the broiler. Broil for about 2-3 more minutes, or until crispy and fish flakes easily with a fork. (minimum internal temperature of 145F measured at thickest part of the fillet)

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