

Honey Garlic Butter Salmon

This Honey Garlic Butter Salmon is the easiest and best baked salmon recipe in the world! Stir a few simple ingredients together, pour over salmon fillets and bung it in the oven for 12-15 minutes.

Ingredients

- 4 boneless salmon fillets
- 2 tbsp unsalted butter - melted
- 2 cloves minced garlic
- 2 tbsp honey
- ½ tsp dried parsley
- ¼ tsp salt
- ¼ tsp pepper
- pinch of paprika
- 1 lemon sliced into half-moons

Method

Preheat the oven to 200C/400F. Line a baking tray with foil or a silicon mat.

Place the salmon fillets, skin-side-down on the baking tray.

In a small bowl, mix together the melted butter, garlic, honey, parsley, salt, pepper and paprika.

Pour the mixture over the salmon fillets (don't worry about any of the sauce pooling on the tray).

Arrange the lemon wedges on and around the salmon.

Place in the oven and bake for 8 minutes.

Open the oven and baste the salmon with any of the sauce that has pooled on the tray. Bake for a further 4-7 minutes until the salmon is tender.

Serve with your favourite potatoes and green veg.

