

Honey-Glazed Salmon

Serves 4

Ingredients

Honey-glazed salmon

- 2 tablespoon fresh lime juice
- 2 tablespoon gluten free soy sauce
- 2 tablespoon honey
- 4 fresh salmon fillets
- 2 teaspoon black sesame seeds, toasted in small fry pan for 2-3 minutes until golden



Method

1. Heat grill
2. Mix together the lime juice, gluten free soy sauce and honey until smooth
3. Place salmon fillets in a shallow baking dish and coat with glaze
4. Place the salmon, skin side down, under the grill and cook 3 to 4 minutes
5. Then turn the salmon so skin side up and continue to cook, brushing the tops with the glaze, until the fish is cooked through, approximately another 3 to 4 minutes
6. Transfer to a serving plate and sprinkle the tops with the toasted sesame seeds

Serve with [lime](#) wedges