

Firecracker Salmon



Ingredients

- 1 teaspoon garlic minced
- ½ teaspoon ginger minced
- 1 tablespoon olive oil
- 1 tablespoon low-sodium soy sauce
- 2 tablespoons Heinz chili sauce substitute with Buffalo sauce or hot sauce to suit your heat preference
- 1 teaspoon brown sugar or brown sugar substitute - optional
- 1 pinch of crushed red chili flakes
- 1-2 teaspoons sriracha adjust to suit your heat preference
- 4 skin off salmon fillets
- 1 pinch salt to season
- 1 pinch of pepper to season
- ½ teaspoon paprika mild, smoky or spicy
- ¼ cup chives chopped

Directions

1. In a shallow bowl, whisk together the minced garlic, minced ginger, olive oil, soy sauce, chili sauce, brown sugar, red chili flakes, and sriracha to combine.
2. Season salmon with salt, pepper, and paprika. Add salmon fillets to the marinade, turning each to evenly coat in the sauce.
3. Cover with plastic wrap and let marinate in the refrigerator for 2 hours or overnight (if time allows).
4. Preheat oven to 370°F (190°C). Heat an oven-proof skillet over medium heat with a small drizzle of oil.
5. Sear salmon for 2-3 minutes on both sides, undisturbed, to get a nice crust. (You may need to sear in batches depending on the size of your skillet.)
6. Transfer to a plate and repeat with the remaining salmon.
7. Return all salmon fillets to the skillet. Alternatively, transfer to a baking dish and bake for 8-10 minutes, or until cooked to your liking.
8. Serve warm with chopped chives.

FOR ADDED FLAVOUR: Make a double batch of firecracker sauce. Brush the salmon after baking with the extra sauce before serving.