

Fusion Pan Sauced Salmon

Fusion Pan Sauced Salmon

If your looking to impress family and friends this fusion Pan seared Salmon is the recipe to make.

Not only is it impress it's delicious. Tender salmon fillets coated in a garlic, honey, lime sauce that will have you craving this salmon meal often.

You would think that it doesn't get much better than this recipe, but it does!! This restaurant quality salmon dinner comes together in less than 30 minutes. This meal is made in one pan, uses few ingredients and is really easy to make!!!

3 Tips When Making this Fusion Pan sauced Salmon dish

The first tip when you make this pan sauced salmon recipe full of delicious fusion flavors is, be sure the saute pan is big enough to hold all your ingredients and allows the salmon to get a beautiful sear.

Second, let the sauce thicken before adding the salmon to get a thick glaze on the fish.

Third and most important don't over cook the salmon. it should be pink in the middle. I give you a cook time of 5 to 7 minutes but you can adjust the time according to the size and thickness of the salmon fillet and your personal taste preferences.

Lastly please leave me a comment. let me know if you like this recipe. And please don't forget to tag me on Instagram with

your creations. I love hearing from you!!!

Ingredients

- 2 Lbs. skinless salmon fillet
- 2 Tbls. butter
- 1 Tbls. extra virgin olive oil
- 2 Tbls. minced garlic
- 1/3 cup each soy sauce, honey and lime juice
- 1/2 cup chicken stock or white wine
- 1/4 cup chopped chives
- Salt and pepper to taste

Instructions

1. Cut salmon into equal pieces salt and pepper according to taste
2. In a large saute pan bring the butter and olive oil to medium heat
3. Add the garlic saute until tender and just beginning to brown
4. Add the honey, soy sauce, lime juice and white wine or chicken stock simmer on low until sauce thickens about 10 minutes
5. Add salmon to the sauce simmer 5 to 7 minutes or until salmon is cooked through but still pink in the middle
6. Remove salmon and plate pour sauce over
7. Garnish with chives ...ENJOY!!!!