

Honey Sriracha Salmon with Roasted Brussels Sprouts

Chef Linsey - Aldi Test Kitchen
www.aldi.com

Servings: 2

SALMON

3 tablespoons wildflower honey

1/4 cup sriracha sauce

2 tablespoons reduced-sodium soy sauce

1 teaspoon minced ginger

1 teaspoon minced garlic

1 tablespoon lime juice

1/4 cup pure olive oil

1 pound fresh Atlantic salmon, cut into two fillets

BRUSSELS SPROUTS

2 cups Brussels sprouts, stems removed and halved

1/2 teaspoon sea salt

1/4 teaspoon pepper

1 tablespoon wildflower honey

1 tablespoon pure olive oil

2 green onions, sliced

Preparation Time: 5 minutes

Cook Time: 35 minutes

For the salmon: In a medium bowl, whisk together the honey, sriracha sauce, soy sauce, ginger, garlic, lime juice and olive oil. Add the salmon and coat evenly. Marinate for two hours in the refrigerator.

Preheat the oven to 425 degrees.

Place the salmon on a parchment-lined baking sheet. Pour the remaining marinade into a small saucepan.

Bake the salmon for 10 minutes.

Meanwhile, heat the marinade on medium heat until it comes to a simmer. Simmer for 5 minutes until thickened.

Remove the salmon from the oven and brush with the marinade.

Bake for another 5 minutes or until the internal temperature reaches 145 degrees.

For the roasted Brussels sprouts: In a medium bowl, combine the Brussels sprouts, salt, pepper, honey and oil. Transfer to a baking sheet.

Bake for 10 to 15 minutes, until tender and lightly browned.

Top the salmon with the remaining marinade reduction.

Serve alongside the Brussels sprouts.

Garnish with sliced green onion.

Per Serving (excluding unknown items): 57 Calories; trace Fat (3.9% calories from fat); 4g Protein; 12g Carbohydrate; 4g Dietary Fiber; 0mg Cholesterol; 1095mg Sodium. Exchanges: 0 Grain(Starch); 2 Vegetable; 0 Fruit; 0 Fat.