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KOREAN STYLE BAKED SALMON

- 4 salmon steaks
- 2 Tbsp. **Sweet Heat Korean Stir-Fry Blend**
- 2 Tbsp. honey
- 1 Tbsp. soy sauce
- 1 Tbsp olive oil

Preheat oven to 400°F. Line a baking sheet with foil or parchment paper. In a small bowl, combine Sweet Heat Korean Stir-Fry Blend, honey, soy sauce, and olive oil. Place salmon steaks on the prepared baking sheet and brush generously with the seasoning mixture. Bake for 12-15 minutes, or until salmon flakes easily with a fork. For extra caramelization, broil for 1-2 minutes before serving.

Salmon steaks are excellent grilled on the BBQ as well.



•Sweet Heat Korean Stir-Fry Blend