

Hoisin Roasted Salmon

Serves 8

Ingredients

- $\frac{1}{4}$ cup hoisin sauce
- 2 Tbsp soy sauce
- 2 Tbsp dry white wine
- 2 tsp honey
- $\frac{1}{2}$ tsp sriracha
- 2 cloves garlic, minced
- 2 $\frac{1}{2}$ lb filleted salmon
- Sea salt and freshly ground pepper
- Toasted sesame seeds
- Lime wedges

Directions

1. Preheat the oven to 450°. Put the hoisin and soy sauces in a bowl, add the wine, honey, sriracha, and garlic, and whisk to combine.
2. Place the salmon skin side down on a sheet pan and season with salt and pepper. Spoon about half the hoisin mixture onto the salmon and spread over the fish. Slide the pan into the oven.
3. Roast the salmon at 450° for 6 to 8 minutes, and spoon and spread the remaining sauce over the fish. Roast until cooked through, an additional 6 to 8 minutes.
4. Slip a spatula between the fish and the skin and, leaving the skin behind, carefully transfer the fish to a serving platter. Sprinkle the salmon with toasted sesame seeds and serve with lime wedges. Serve over a bed of Jasmine rice.