# *Idiot's Kitchen Recipe – Sweet Chili Glazed Salmon*

Recipe from www.idiotskitchen.com - Adapted from ifoodreal

Ingredients:

1 pound fresh wild caught salmon such as Copper River, Coho, or Sockeye
3-4 Tablespoons sweet chili sauce, divided
1 green onion, finely chopped
Sesame Seeds
Salt & Pepper

Place the salmon in a dish and season lightly with salt & pepper. Pour 2 Tablespoons of sweet chili sauce on the salmon and spread to cover the top of the fish. Let the salmon marinate in the sauce at room temperature for 15-20 minutes.

Preheat the oven broiler to high.

Cover a baking tray with foil and spray or lightly oil. Place the fish on the foil lined tray and broil about 8 inches below the broiler element (mine is the 3rd rack space down from the top of the oven) for 5 minutes.

Do not cook the fish directly under the broiler on the top rack or it will burn.

After 5 minutes, remove the salmon from the oven and top with an additional 1-2 Tablespoons of sweet chili sauce. Return the salmon to the oven but place it one rack closer to the flame or broiler. Cook for 5-6 minutes more or until the fish is golden, slightly charred on the edges, and flakes easily with a fork.

Cut into serving pieces and garnish with sliced green onions and sesame seeds.

Serves 2 but is very easily expanded.