

Sweet Thai Chili Salmon



Delight in flaky, oven-baked salmon glazed with a vibrant sweet Thai chili sauce, blending tangy heat with a touch of honeyed sweetness. Paired with fragrant jasmine rice, crisp green beans, and a sprinkle of scallions for freshness.

Ingredients

- 1 Zucchini
- 2 Scallions
- 1 oz of Sweet Thai Chili Sauce
- 6 oz of Carrots
- 1 clove of Garlic
- 10 oz of Skin-on Salmon

Instructions

1. Adjust rack to top position (top and middle positions for 4 servings) and preheat oven to 425 degrees.

2. Wash and dry produce. Trim, peel, and cut carrots on a diagonal into ½-inch-thick pieces. Trim and cut scallions into 1-inch pieces. Trim and halve zucchini lengthwise; cut crosswise into ½-inch-thick half-moons. Peel and mince or grate garlic.
 3. In a small bowl, combine garlic and chili sauce (you'll use it in Step 7).
 4. In a large bowl, toss carrots and scallions with a drizzle of oil, salt, and pepper; transfer to one side of a lightly oiled baking sheet.
 1. TIP: Line sheet with parchment paper first for easier cleanup.
 5. Toss zucchini on empty side of sheet with a drizzle of oil, salt, and pepper. Roast on top rack for 10 minutes (you'll add more to the sheet then).
 6. Pat salmon dry with paper towels and season all over with salt and pepper.
 7. Once veggies have roasted 10 minutes, remove sheet from oven and carefully push veggies to one side. Carefully place salmon, skin sides down, on empty side of sheet and brush with garlic chili sauce. Return sheet to top rack and roast until salmon is cooked through and veggies are browned and tender, 8-10 minutes more.
 8. Divide veggies and salmon between plates
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