

# Broiled Sweet and Spicy Salmon with Pineapple



## Ingredients:

For the Sweet and Spicy Glaze:

- 1/4 cup honey
- 2 tablespoons soy sauce
- 1 tablespoon Dijon mustard
- 1 tablespoon sriracha sauce (adjust to your desired level of spiciness)
- 1 clove garlic, minced
- 1 teaspoon grated fresh ginger
- Salt and black pepper to taste

For the Salmon:

- 4 salmon fillets (about 6-8 ounces each)
- Salt and black pepper to taste
- 2 cups fresh pineapple chunks or canned pineapple tidbits
- Fresh cilantro leaves, for garnish (optional)
- Lime wedges, for serving (optional)

## Instructions:

### Prepare the Sweet and Spicy Glaze:

- In a small saucepan, combine the honey, soy sauce, Dijon mustard, sriracha sauce, minced garlic, grated ginger, salt, and black pepper.
- Heat the mixture over low heat, stirring constantly until it's well combined and slightly thickened, about 3-4 minutes. Remove it from heat and set aside.

### Prepare the Salmon:

- Preheat your broiler (oven grill) to high and position the oven rack about 6 inches below the broiler element.
- Season the salmon fillets with salt and black pepper to taste.

### **Broil the Salmon:**

- Place the salmon fillets on a broiler-safe pan or baking sheet lined with aluminum foil for easy cleanup.
- Brush each salmon fillet generously with the prepared sweet and spicy glaze.

### **Add Pineapple:**

- Scatter the fresh pineapple chunks or canned pineapple tidbits around the salmon fillets on the pan.

### **Broil the Salmon and Pineapple:**

- Place the pan with the salmon and pineapple under the broiler.
- Broil for about 4-6 minutes, depending on the thickness of your salmon fillets. You want the salmon to be flaky and slightly caramelized on top.

### **Baste with More Glaze:**

- After the initial broiling time, carefully remove the pan from the oven and baste the salmon and pineapple with more of the sweet and spicy glaze.

### **Broil Again:**

- Return the pan to the broiler and broil for an additional 1-2 minutes, or until the glaze is bubbly and the salmon is cooked to your desired doneness. Be careful not to overcook the salmon.

### **Serve:**

- Garnish the sweet and spicy salmon and pineapple with fresh cilantro leaves if desired.
- Serve the broiled salmon with lime wedges for an extra burst of flavor.

This broiled sweet and spicy salmon with pineapple combines savory, sweet, and spicy flavors. It's perfect for a quick and flavorful dinner. Enjoy!