Paprika, Honey and Lime Glazed Salmon Side

EASY • 40 MINS

Fresh, zingy and light, this whole salmon side is roasted on a bed of limes and glazed with sticky paprika-infused honey. Finished with a gorgeous pickled cucumber salad we hope this dish will become a summer essential for years to come!

SKILL LEVEL	PREP TIME	COOKING TIME	SERVINGS
Easy	10 mins	30 mins	4

Visit capilanohoney.com.au to learn how to swap honey for sugar in your recipes.

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Ingredients

Glazed Salmon

- 1 skin-on salmon side, pin boned and trimmed (approx.1.2kg)
- 180g (½ cup) Capilano Pure Honey
- 1 tsp sweet paprika
- ½ tsp garlic powder
- Zest of 1 lime
- 2 tbsp freshly squeezed lime juice
- 4-5 limes, sliced

Cucumber Pickle

- ½ cup red wine vinegar
- 90g (¼ cup) Capilano Pure Honey
- Zest 1 lime
- 1 tsp sea salt flakes
- ½ red onion, thinly sliced
- 1 Lebanese cucumber, thinly sliced

Used in this recipe

Pure Honey

Smooth, sweet and perfectly balanced, generations of Aussies have grown up with Capilano Pure Honey. Made by Aussie bees and their beekeepers, our signature blend of eucalypt and ground flora honey is the taste you know and love.

Make the Sweet Switch
Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes here.

Method

1. Start by preparing the cucumber pickle. Whisk together vinegar, honey, lime zest and salt in a glass bowl until well combined. Add cucumber and onion, toss to combine and set aside for 1 hour, tossing twice during that time.

2. Preheat oven to 180°C (fan forced). Combine honey, paprika, garlic powder, lime juice and lime zest in a jug and whisk with a fork to combine. Line a large roasting dish with baking paper and place sliced lime slices down the centre of the dish.

3. Place the salmon skin-side down on the lime slices and brush with the salmon glaze reserving 1/3 of the mixture for later. Bake for 20-25 minutes or until the fish is almost cooked to your liking.

4. Preheat oven grill to high and brush salmon with the reserved glaze. Place salmon under the grill for 5-10 minutes until the salmon edges char and the glaze has caramelised. Serve immediately topped with extra glaze (if desired) and pickled cucumbers.

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