



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
Easy

PREP TIME
10 mins

COOKING TIME
30 mins

SERVINGS
4

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

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!



Ingredients

Glazed Salmon

- 1 skin-on salmon side, pin boned and trimmed (approx.1.2kg)
- 180g (½ cup) **Capilano 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 Honey**
- Zest 1 lime
- 1 tsp sea salt flakes
- ½ red onion, thinly sliced
- 1 Lebanese cucumber, thinly sliced

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.

Used in this recipe

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

Share your creations with us! Simply tag #honeylovers & @capilano on Instagram or Facebook and you could be featured on our page!