Crispy Honey Garlic Salmon

2 tbsp honey

1 tbsp lemon/lime juice

2 - 3 large garlic cloves, crushed

1/2 tsp salt

1/2 tsp ground black pepper

6 x 3 oz each salmon fillets

1 - 2 tsp extra virgin olive oil

1 green onion, finely chopped

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Whisk together honey, lemon/lime juice, garlic, salt and pepper.

​Place salmon fillets in a large resealable Ziploc bag and pour marinade over.

Let marinate 15 minutes.

Heat oil in skillet. Place fish, flesh side down in pan. Cover and cook 3 minutes.

Remove lid. Cook 1 minute longer and flip fish. Continue to cook until cooked through.

Garnish salmon with green onions.