

Seafood Charlie Recipe

Roasted Asian-Glazed Salmon & Veggies

A Seafood Charlie Recipe

Prep Time: 15 Mins

Cook Time: 25 Mins

Servings: 4

Ingredients

- 1 (8-ounce) head broccoli, cut into 2-inch pieces
- 6 oz shiitake mushrooms, stems removed
- 2 medium carrots, cut into 1-inch pieces
- 1 small red onion, cut into ½-inch wedges
- 2 cups sugar snap peas
- 1 Tbs olive oil
- ¾ tsp salt
- ½ tsp ground black pepper
- 1 garlic clove, minced
- 2 Tbs hoisin sauce
- 2 tsp chili garlic sauce
- 1 ¼ lbs fresh salmon fillet

Directions

1. Preheat oven to 425°. Line rimmed baking pan with parchment paper.
2. In large bowl, toss broccoli, mushrooms, carrots, onion, snap peas, oil, ½ teaspoon salt and ¼ teaspoon pepper; spread in single layer on prepared pan. Roast vegetables 15 minutes.
3. In small bowl, stir garlic, hoisin, chili garlic sauce, and remaining ¼ teaspoon salt and ¼ teaspoon pepper. Move vegetables to 1 side of pan; place salmon, skin side down, on opposite side of pan. Evenly spread hoisin mixture over salmon.
4. Roast salmon and vegetables 10 minutes longer or until internal temperature of salmon reaches 145° and vegetables are crisp-tender.

Enjoy!