



## Honey Garlic Salmon

### INGREDIENTS

2 Tablespoons Oil  
1/2 Round Onion  
2 Pounds Salmon Filet  
1/2 Teaspoon Pepper  
1/2 Teaspoon Salt  
1/2 Cup Honey  
1/2 Cup Shoyu  
4 Cloves Garlic

### INSTRUCTIONS

1. Cook the onions. Place a large skillet over medium-high heat. Add the cooking oil and the onions, and cook until translucent and fragrant.
2. Pan-fry the salmon. Season the fillets with salt and pepper, then place them to the pan. Cook for 4-5 minutes on each side.
3. Make the quick marinade. Add the honey, shoyu, and garlic to a small bowl and mix until well combined. Introduce it to the skillet with the salmon when it has lightly browned.
4. Finish cooking the salmon. Let the sauce thicken in the skillet. When the salmon has reached an internal temperature of at least 145 degrees F, remove from heat. Serve immediately and enjoy!

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This special Bites on a Budget recipe was created by Relle Lum, local chef and owner of popular recipe blog Keeping It Relle. Visit her site [KeepingItRelle.com](https://www.KeepingItRelle.com) for tips on this recipe or for more delicious, budget-friendly dishes!