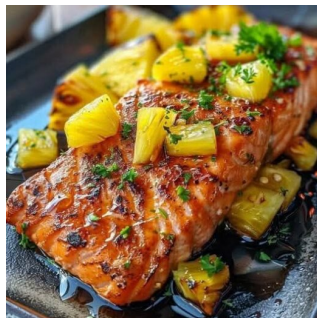


## Easy Grilled Salmon with Homemade Teriyaki and Tropical Twist

Grilled Pineapple Teriyaki Salmon



**TIME**  
**30 min**

**PRINT**  
**Recipe Card**

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**SOURCE**  
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### INGREDIENTS

Salmon:

4 salmon fillets (skin-on or skinless)

Salt and black pepper, to taste

1 tbsp olive oil

Teriyaki Sauce:

... cup soy sauce

2 tbsp honey or brown sugar

1 tbsp rice vinegar or lemon juice

2 cloves garlic, minced

1 tsp fresh grated ginger

1 tsp cornstarch + 2 tbsp water (optional, for thickening)

Pineapple:

1 cup fresh pineapple chunks

Optional: Grill pineapple for extra caramelization

Garnish:

Fresh parsley or green onions, chopped

Sesame seeds (optional)

Step-by-Step Instructions:

1 Make the Teriyaki Sauce:

2 Prepare the Salmon:

3 Grill Salmon & Pineapple:

Place salmon skin-side down and cook for 4-5 minutes per side, or until just cooked through and nicely seared.

Grill pineapple chunks alongside salmon until they

develop light char marks and soften slightly.

4 Glaze and Serve:

Tips for Success:

Use fresh pineapple for the best caramelization.

Canned works, but fresh has better texture.

Don't overcook the salmon-remove it from heat when it flakes easily but is still moist inside.

Make extra teriyaki sauce to drizzle on rice or veggies.

No grill? A cast iron skillet or grill pan works great.

Serving Suggestions and Pairings:

Blueberry Lemonade for a tropical refresher

Chicken Enchiladas if you're feeding a mixed crowd

Tomato Skillet with Okra and Sausage for a Southern-inspired plate

Dorito Casserole if you want bold and cheesy sides

Easy Turkey Wings for a land-and-sea style dinner

## DIRECTIONS

1. **Make the Teriyaki Sauce:** In a small saucepan over medium heat, combine soy sauce, honey, rice vinegar, garlic, and ginger. Bring to a low simmer and cook for 5 minutes.
2. If you prefer a thicker sauce, mix cornstarch and water, then stir it in and simmer until glossy and slightly thickened. Remove from heat and set aside.
3. **Prepare the Salmon:** Pat the salmon fillets dry. Season both sides with salt and black pepper, then brush lightly with olive oil.
4. **Grill Salmon & Pineapple:** Heat grill or skillet over medium-high heat.
5. Place salmon skin-side down and cook for 4-5 minutes per side, or until just cooked through and nicely seared.
6. Grill pineapple chunks alongside salmon until they develop light char marks and soften slightly.
7. **Glaze and Serve:** Brush salmon fillets with the teriyaki sauce just before removing from heat for that final sticky finish.
8. Top with grilled pineapple chunks, sprinkle with chopped green onions or parsley, and sesame seeds if using.
9. Serve with steamed rice, grilled veggies, or a crisp green salad.
10. **Tips for Success:** Use fresh pineapple for the best caramelization. Canned works, but fresh has better texture.
11. Don't overcook the salmon-remove it from heat when it flakes easily but is still moist inside.

12. Make extra teriyaki sauce to drizzle on rice or veggies.
13. No grill? A cast iron skillet or grill pan works great.
14. Serving Suggestions and Pairings: Round out your salmon dinner with:
15. Blueberry : Lemonade for a tropical refresher
16. Chicken : Enchiladas if you're feeding a mixed crowd
17. Tomato : Skillet with Okra and Sausage for a Southern-inspired plate
18. Dorito : Casserole if you want bold and cheesy sides
19. Easy : Turkey Wings for a land-and-sea style dinner
20. Storage and Leftover Tips: Store cooked salmon in the fridge for up to 3 days.
21. Reheat gently in a skillet over low heat or serve cold over a salad.
22. Pineapple and sauce can be stored separately and added fresh to leftovers.
23. More Recipes You'll Love: Love bold flavors and quick meals? Try these next:
24. Blueberry : Lemonade
25. Chicken : Enchiladas

## SWAPS & NOTES

: it's sweet, savory, slightly tangy, and beautifully balanced.

Whether you're grilling outdoors or searing on the stovetop, this recipe turns simple ingredients into a tropical-inspired dish that feels like a mini vacation on your plate.

Tag @ChefManiac with your pineapple salmon creations!

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## TIPS FOR SUCCESS

Use fresh pineapple for the best caramelization.

Canned works, but fresh has better texture.

Don't overcook the salmon -remove it from heat when it flakes easily but is still moist inside.

Make extra teriyaki sauce to drizzle on rice or veggies.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-grilled-salmon-with-homemade-teriyaki-and-tropical-twist/>