

Honey Garlic Butter Baked Salmon - The Ultimate Weeknight Dinner

Honey Garlic Butter Baked Salmon - Sweet, Savory, and Absolutely Satisfying ???



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 4 boneless salmon fillets
- 2 Tbsp butter, melted
- 2 cloves garlic, minced
- 2 Tbsp honey
- ¼ tsp dried parsley (or 2 tsp fresh, chopped)
- ... tsp salt
- ... tsp pepper
- Pinch of paprika
- 1 lemon, sliced

Instructions:

1. Prep Your Oven and Tray:
2. Place the Salmon:
3. Mix the Glaze:
4. Drizzle and Arrange:
5. Bake to Perfection:

Tips for Success:

Fresh lemon slices add brightness and help cut the richness of the butter.

Don't overcook! Salmon continues to cook slightly after you remove it from the oven, so watch closely near the end.

Use foil for easy clean-up and to prevent sticking.

Serving Suggestions and Pairings:

Add color and Southern charm with the Tomato Skillet with Okra and Sausage.

Complement with Easy Turkey Wings for a hearty

two-protein dinner.

Wash it all down with a pitcher of Blueberry Lemonade for a refreshing citrusy sip.

Storage & Leftovers:

Refrigerate: Store leftovers in an airtight container in the fridge for up to 3 days.

Reheat: Gently warm in the oven at 300°F or microwave in short bursts.

Repurpose: Flake leftover salmon into salads, pasta, or wraps.

DIRECTIONS

- 1.** **Prep Your Oven and Tray:** Preheat your oven to 400°F (200°C). Line a baking tray with aluminum foil for easy cleanup.
- 2.** **Place the Salmon:** Arrange the salmon fillets skin-side down on the prepared tray. Make sure there's space between each piece for even cooking.
- 3.** **Mix the Glaze:** In a small bowl, whisk together melted butter, minced garlic, honey, parsley, salt, pepper, and paprika. This buttery-sweet glaze is the key to that irresistible flavor.
- 4.** **Drizzle and Arrange:** Pour the honey garlic glaze evenly over the salmon. Tuck lemon slices around and on top of each fillet for a fresh citrus burst.
- 5.** **Bake to Perfection:** Bake the salmon for 10 minutes. Then, spoon the sauce from the tray over each fillet (this is your basting moment!).
- 6.** **Return to the oven and bake for another 7 minutes until the fish flakes easily with a fork.**
- 7.** **Tips for Success:** Fresh lemon slices add brightness and help cut the richness of the butter.
- 8.** **Don't overcook!** Salmon continues to cook slightly after you remove it from the oven, so watch closely near the end.
- 9.** **Use foil for easy clean-up and to prevent sticking.**
- 10.** **Serving Suggestions and Pairings:** Serve your honey garlic butter salmon with steamed rice, roasted potatoes, or seasonal veggies like asparagus or green beans. Here are some pairing ideas from the ChefManiac kitchen:
- 11.** **Add color and :** Southern charm with the Tomato Skillet with Okra and Sausage.

12. Complement with : Easy Turkey Wings for a hearty two-protein dinner.
13. Wash it all down with a pitcher of : Blueberry Lemonade for a refreshing citrusy sip.
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TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/honey-garlic-butter-baked-salmon-the-ultimate-weeknight-dinner/>