

15-Minute Bang Bang Salmon Dinner

If you're looking for a fast dinner that's packed with flavor,



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15 min

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INGREDIENTS

For the Salmon:

- 4 salmon fillets (about 6 oz each)
- 2 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 tablespoon garlic powder
- 1 teaspoon paprika

For the Bang Bang Sauce:

- 1/2 cup mayonnaise or Greek yogurt
- 3 tablespoons sweet chili sauce
- 2 tablespoons sriracha
- 1 tablespoon honey
- Juice of 1 lime
- 2 green onions, finely chopped

DIRECTIONS

1. Season the Salmon: Pat the salmon fillets dry with paper towels.
2. Season both sides with:
3. Salt
4. Black pepper
5. Garlic powder
6. Paprika
7. Heat the Pan: Heat olive oil in a large skillet over medium-high heat.
8. Sear the Salmon: Place the salmon in the skillet, skin-side down if using skin-on fillets.
9. Cook for 4-5 minutes until the bottom becomes crisp and golden.
10. Flip and Finish Cooking: Flip the salmon and cook for another 2-3 minutes, until the fish is cooked through.
11. Make the Bang Bang Sauce: In a small bowl, whisk together:
12. Mayonnaise
13. Sweet chili sauce
14. Sriracha
15. Honey
16. Lime juice
17. Mix until smooth.
18. Serve: Drizzle the Bang Bang sauce over the salmon and garnish with chopped green onions.

SWAPS & NOTES

This recipe is easy to customize depending on your preferences.

Mayonnaise Substitute You can replace mayonnaise with: Greek yogurt for a lighter sauce Sour cream for extra tang Adjusting Spice Level To make the sauce milder, reduce the amount of sriracha.

To increase the heat, add: Extra sriracha Red pepper flakes Chili garlic sauce Fish Options If you don't have salmon, the Bang Bang

sauce also works well with: Shrimp Cod Tilapia Chicken breast

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Original recipe: <https://chefmaniac.com/15-minute-bang-bang-salmon-dinner/>