



Makes: 2-3 servings

Prep Time: 15 minutes Cook Time: 20 minutes

Total Time: 35 minutes

Sheet Pan Hoisin Salmon

- 1/4 cup hoisin sauce
- 3 tbsp fresh lime juice (from 2 limes)
- 4 1/2 tbsp olive oil, divided
- 1 tbsp minced peeled fresh ginger (from 1 2-inch piece)
- 2 garlic cloves, minced (about 1 teaspoon)
- 1/4 tsp cayenne pepper

- 12 medium brussels sprouts, trimmed and cut into 1/4-inch-thick slices (about 1 1/4 cups)
- 1 small red bell pepper (about 6 ounces), cut into 1/4-inch-thick strips (about 1 cup)
- 2 cup thinly sliced red onion (from 1 medium onion)
- 1 tsp flaky sea salt, divided
- 1 pound skin-on salmon fillet (about 1 inch thick)
- 1 tsp sesame seeds

Preheat oven to 375°F. Line a sheet pan with parchment paper or foil. Whisk together hoisin sauce, lime juice, 1 1/2 tablespoons oil, ginger, garlic, and cayenne in a small bowl; set aside.

Toss together brussels sprouts, bell pepper, onion, 1/2 teaspoon salt, and remaining 3 tablespoons oil. Place salmon on prepared sheet pan. Arrange vegetable mixture around salmon. Drizzle 1/2 cup hoisin mixture on salmon and vegetable mixture; reserve remaining hoisin mixture. Sprinkle salmon with sesame seeds.

Bake until salmon is cooked to desired degree of doneness and vegetables are tender, 16 to 20 minutes. Drizzle 2 tablespoons reserved hoisin mixture over salmon and vegetables, and sprinkle salmon with remaining 1/2 teaspoon salt. Serve with remaining hoisin mixture.

Recipe from Food & Wine