2-4 Salmon fillets
1/2 cup honey
1/2 tsp. black pepper
1 tsp. paprika
3 tbsp. vegan butter
2 tsp. EVOO
5-6 garlic cloves, minced
3 tbsp. water
3 tbsp. soy sauce
3 tbsp. sriracha sauce
2 tbsp. apple cider vinegar
1. Wash hands for 20 seconds with warm, soapy water. Make sure to scrub under your finger nails, in between your fingers, and around your wrists.
2. Preheat oven to 350 degrees Fahrenheit.
3. Defrost salmon in a bowl on the bottom shelf of your refrigerator.
4. In a bowl mix together the paprika & black pepper.
5. Add soy sauce, sriracha, water, apple cider vinegar, & EVOO to the bowl with the spices.
6. Peel & mince 5-6 cloves of garlic.
7. Add minced garlic to the mixing bowl.
8. Melt vegan butter, and add to mixing bowl.
9. Pour 1/2 cup honey in the mixing bowl and thoroughly mix everything together.
10. Remove salmon from packaging and place in an oven safe pan/baking dish.
11. Pour the sauce over the salmon.
12. Place the salmon in oven and cook for 30-45 minutes, or until the internal temperature reads 145 degrees Fahrenheit.

BON APPETIT!