
Soy Honey Salmon with Baby Bok Choy

Total time: 25 min Yield: 4 servings

Ingredients

4 pieces of salmon (2 oz. each)
salt and pepper (to taste)
2 Tbsp honey
2 Tbsp soy sauce
2 Tbsp water
4 Tbsp butter (divided)
oil for frying
4 bunch baby bok choy

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

Instructions

Sprinkle salt and pepper over salmon. Fry on medium high heat for about 5 minutes. Flip fish and cook for about 2 minutes. Add honey, soy sauce, water and 2 tbsp. of butter. Cover the pan and cook for about 4 more minutes.

Cut the baby bok choy in half and wash. Boil water in a large pot and add the bok choy, cook for 1 minute. Remove, drain and pat dry.

Heat oil in medium pan. Fry baby bok choy for 1 minute, then add 2 tbsp. of butter. Add salt and pepper to taste. Remove and enjoy with the salmon.

Recipe brought to you by:

Chef Maka Kwon