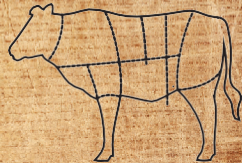


# Honey Cilantro Salmon



- 4, 6 oz. salmon fillets
- Kosher salt
- black pepper
- 4 tbsp butter
- 1/2 cup lime juice
- 1/4 cup honey
- 2 garlic cloves, minced
- 2 tbsp cilantro, chopped



1. Season salmon with salt and pepper. Heat grill to medium high and place salmon flesh side down. Cook for 8 minutes then flip and cook another 6 minutes or until salmon is cooked through. Let salmon rest 5 minutes.
2. To make sauce: in a saucepan over medium heat, add butter, lime juice, honey and garlic. Stir until butter is melted and all ingredients are combined. Turn off heat and add cilantro. Pour sauce over cooked salmon and serve!

