## Recipe

## Cilantro lime grilled salmon

## Ingredients

- 4 (6-oz.) salmon fillets
- Kosher salt
- Freshly ground black pepper
- 4 tablespoons butter

- 1/2 cup lime juice
- 1/4 cup honey
- 2 garlic cloves, minced
- 2 tablespoons chopped cilantro

## Instructions

- Season salmon with salt and pepper. Heat grill and place salmon on grill, flesh side down. Cook for eight minutes then flip and cook on other side until salmon is cooked through, six minutes more. Let rest five minutes.
- Meanwhile make sauce: In a medium 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 salmon and serve.



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