



Paprika, Honey and Lime Glazed Salmon Side

EASY • 40 MINS

Fresh, zingy and light, this whole salmon side is roasted on a bed of limes and glazed with sticky paprika-infused honey. Finished with a gorgeous pickled cucumber salad we hope this dish will become a summer essential for years to come!



SKILL LEVEL
Easy

PREP TIME
10 mins

COOKING TIME
30 mins

SERVINGS
4

Visit [capilano.com.au](https://www.capilano.com.au) to learn how to swap honey for sugar in your recipes.

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Ingredients

Glazed Salmon

- 1 skin-on salmon side, pin boned and trimmed (approx.1.2kg)
- 180g (½ cup) [Capilano Organic Raw Honey](#)
- 1 tsp sweet paprika
- ½ tsp garlic powder
- Zest of 1 lime
- 2 tbsp freshly squeezed lime juice
- 4-5 limes, sliced

Cucumber Pickle

- ½ cup red wine vinegar
- 90g (¼ cup) [Capilano Organic Raw Honey](#)
- Zest 1 lime
- 1 tsp sea salt flakes
- ½ red onion, thinly sliced
- 1 Lebanese cucumber, thinly sliced

Used in this recipe



Organic Raw Honey

Smooth, sweet and fragrant, Capilano Organic Raw Honey is made by Aussie bees that have foraged native eucalypt and ground flora in Australia's pristine national parks and forests.

Discover a Premium Taste

Perfectly pure, this honey is delicious drizzled on toast, cereal, tea, smoothies and yogurt.

Australian Certified Organic

This exceptional honey has been hand harvested by Aussie beekeepers from hives located within a 5km organic foraging radius and carefully packed to organic specifications.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savory recipes. Learn more about how to swap

Method

1. Start by preparing the cucumber pickle. Whisk together vinegar, honey, lime zest and salt in a glass bowl until well combined. Add cucumber and onion, toss to combine and set aside for 1 hour, tossing twice during that time.
2. Preheat oven to 180°C (fan forced). Combine honey, paprika, garlic powder, lime juice and lime zest in a jug and whisk with a fork to combine. Line a large roasting dish with baking paper and place sliced lime slices down the centre of the dish.
3. Place the salmon skin-side down on the lime slices and brush with the salmon glaze reserving 1/3 of the mixture for later. Bake for 20-25 minutes or until the fish is almost cooked to your liking.
4. Preheat oven grill to high and brush salmon with the reserved glaze. Place salmon under the grill for 5-10 minutes until the salmon edges char and the glaze has caramelized. Serve immediately topped with extra glaze (if desired) and pickled cucumbers.

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Capilano for sugar in your recipes [here](#).

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