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# Sweet Chili Salmon

Total time: 30 min Yield: 6 Servings

## Ingredients

3 pkg Diamond Bakery Sweet Chili Soda Crackers  
1 clove garlic (minced)  
1 lemon (zested)  
1/2 cup cilantro (finely chopped)  
3 Tbsp butter (melted)  
2 Tbsp sweet chili sauce  
6 fresh salmon fillets (5 to 6 oz. each)  
salt  
pepper  
6 Tbsp Sriracha mayonnaise

Prep Time: 30 min Total Time: 30 min

## Instructions

Preheat the oven to 475 degrees. To make crust topping, place soda crackers, garlic, lemon, cilantro, butter and sweet chili sauce into a food processor and blend into a bread crumb consistency.

Season your fish with salt and pepper to taste and coat the top with Sriracha mayo (1 tbsp. per fillet) before generously adding your crust toppings. Place salmon onto a baking sheet and bake in the oven for 8 to 10 minutes or until desired doneness. Cooking time may vary depending on the thickness of fillet.

Serve this healthy and delicious dish with your favorite side.

## Recipe brought to you by:

Chef Ryan Covert