



## Teriyaki Salmon with Sriracha Cream Sauce

Let's begin by gathering our ingredients for Teriyaki Salmon with Sriracha Cream Sauce:

Ingredients:

1 tablespoon cornstarch  
1/4 cup soy sauce  
1/4 cup brown sugar  
1/2 teaspoon ground ginger  
1/4 teaspoon garlic powder  
2 tablespoons honey  
salmon fillets  
sesame seeds  
1/2 cup mayonnaise  
2-3 tablespoons Sriracha  
1 1/2 tablespoons sweetened condensed milk

In a small saucepan over medium heat, add 1/4 cup soy sauce, 1/4 cup brown sugar, 1/2 teaspoon ginger, 1/4 teaspoon garlic powder, 2 tablespoons honey and 1 cup water; bring to a simmer.

In a small bowl, whisk together 1 tablespoon cornstarch and 1/4 cup water. Stir in cornstarch mixture until thickened enough to coat the back of a spoon, about 2 minutes; let cool to room temperature.

In a large bowl, pour teriyaki marinade over salmon fillets; marinate for at least 30 minutes to overnight.

Preheat oven to 400° F. Lightly coat an 8×8 baking dish with nonstick spray. Add salmon, then cover with teriyaki. Bake until the fish flakes easily with a fork, about 20 minutes.

In the meantime, make the Sriracha cream sauce by whisking together 1/2 cup mayonnaise, 2-3 tablespoons Sriracha and 1 1/2 tablespoons condensed milk in a small bowl. Then put sauce into gallon resealable bag cut small hole on corner to apply sauce.

Sprinkle with sesame seeds. Serve salmon immediately with Sriracha cream sauce and rice.

Plate to serve. Enjoy!