



## Sweet & Spicy Thai Glazed Halibut

Let's begin by gathering our ingredients for Sweet & Spicy Thai Glazed Halibut:

**Ingredients:**

1 halibut fillet  
1 1/2 Tbsp soy sauce  
1 1/2 Tbsp white wine  
1 1/2 tsp sriracha  
1 1/2 tsp honey  
1 tsp finely minced garlic  
1/2 tsp sesame seeds  
vegetable oil

Combine all ingredients except halibut and oil in a medium bowl.

Cover pieces of halibut in marinade. Place in refrigerator for a minimum of 30 minutes for flavors to infuse.

Heat a little bit of vegetable oil in a non stick skillet over medium heat. Cook fish about 5 minutes on the first side, applying marinade as it cooks. Flip fish and pour excess marinade into pan. Let it bubble and reduce. Glaze fish with sauce as it cooks on second side.

Plate to serve. Enjoy!