

# Pan-Seared Honey Glazed Salmon with Collard Greens

★ 4.6 • 30 min • Serves 2 • Southern • Beef

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## INGREDIENTS

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- 10-oz bunch of collard greens, central ribs removed and sliced into bite-sized strips
- 2 Tbsp extra-virgin olive oil
- 1 tsp kosher salt
- 2 cloves garlic, minced (2 Tbsp)
- 1/4 tsp red pepper flakes
- 1 tsp freshly squeezed lemon juice
- Two 6-oz salmon steaks (or a 12-oz steak, cut into two after cooking)
- 1 Tbsp honey
- 1/2 tsp freshly cracked black pepper

## STEPS

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1. See the source link above for full instructions.

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Source: <https://maplewoodroad.com/pan-seared-honey-glazed-salmon/>