

Easy & Fiery Gochujang Baked Salmon (Gluten-Free Sheet Pan Dinner)

Ingredients

For the Salmon

- 1 side of salmon, skin on (This also works with salmon portions. Simply shorten the cooking time about 5 minutes)
- 1–2 tbsp sriracha
- 1–2 tbsp gochujang (make sure it's gluten-free — many brands are not)
- 1–2 tsp chili oil
- Optional: squeeze of lemon or rice vinegar for brightness

For the Veggies

- 1/2 head cabbage, chopped
- 1 onion, chopped
- Avocado oil or olive oil
- Salt

Instructions

1. **Preheat oven to 400°F.**
2. **Line a baking pan with foil.** (Trust me. You want the foil. This sauce gets sticky.)
3. **Place the salmon in the center of the pan.**
4. **Slather generously** with sriracha, gochujang, and chili oil.
5. **Arrange veggies around the salmon.** Drizzle with oil and salt.
6. **Tent the foil loosely over the salmon** right before baking. You want it covered, but not suffocating.
7. **Bake for 20-25 minutes.** At the 15-minute mark, open the foil so the top can caramelize.

You're looking for:

- Juicy

- Flaky
- Slightly translucent in the center (medium/med-rare)
- Glossy, spicy top with those little caramelized edges

If you cook salmon until it's dry and chalky... we can't be friends.