

Ginger-Baked Salmon

Original Recipe: <https://www.budgetbytes.com/ginger-salmon/>

Ingredients:

- 1 tsp grated fresh ginger
- 1 clove garlic, minced
- 2 Tbsp brown sugar
- 1 tsp soy sauce
- 1/4 tsp toasted sesame oil
- 1 lb. fresh salmon

Instructions:

- Preheat the oven to 425°F. Grate about 1 tsp fresh ginger. Combine the ginger, garlic, brown sugar, soy sauce, and toasted sesame oil in a bowl.
- Cut the salmon into four equal portions. Place the portioned salmon on a baking sheet lined with parchment or foil, skin side down.
- Spread the prepared ginger glaze over the top of each piece of salmon.
- Bake the salmon for about 20 minutes (~1-2in fillets) or 15 minutes (thinner fillets), or until the internal temperature reaches 145°F. Serve immediately.

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