



sesame ginger salmon

ingredients

1/4 cup olive oil
2 tablespoons soy sauce
2 tablespoons rice vinegar
2 tablespoons sesame oil
2 tablespoons brown sugar
2 cloves garlic, pressed
1 tablespoon grated fresh ginger
1 tablespoon sesame seeds
4 green onions, thinly sliced
4 salmon filets
a wooden spoon



to make the glaze, whisk together honey, soy sauce, sesame oil, sriracha, ginger and sesame seeds in a small bowl; set aside.

for the honey ginger glaze

2 tablespoons honey
1 teaspoon soy sauce
1 teaspoon sesame oil
1/2 teaspoon sriracha, or more, to taste
1/2 teaspoon grated fresh ginger
1/2 teaspoon sesame seeds

in a medium bowl, whisk together olive oil, soy sauce, rice vinegar, sesame oil, brown sugar, garlic, ginger, sesame seeds and green onions.

in a gallon size ziploc bag or large bowl, combine ginger marinade and salmon filets; marinate for at least 30 minutes to overnight, turning the bag occasionally.

preheat oven to 400 degrees F. Lightly coat a 9x13 baking dish with nonstick spray.

place salmon filets along with the marinade onto prepared baking dish and bake until the fish flakes

