

# ASIAN GINGER SALMON



## SERVING SIZE

4



## INGREDIENTS

### ITEM

ITEM	QUANTITY
Salmon Fillets	4 (6 Oz Each)
Soy Sauce	3 Tbsp.
Fresh Ginger, Grated	1 Tbsp.
Garlic Cloves, Minced	2
Sesame Oil	1 Tbsp.
Lime Juice	1 Tbsp.
Fresh Cilantro	For Garnish



## PREPARATION

- In a small bowl, whisk together soy sauce, ginger, garlic, sesame oil, and lime juice to make the marinade.
- Place salmon fillets in a shallow dish and pour the marinade over them. Let sit for 10-15 minutes.
- Heat a non-stick pan over medium heat. Add salmon fillets, skin-side down if applicable, and cook 4-5 minutes.
- Flip and cook another 3-4 minutes until the salmon is cooked through and flakes easily. Spoon extra marinade over the fillets as they cook.
- Remove from heat and garnish with fresh cilantro before serving. Enjoy!