

ASIAN GINGER SALMON



SERVING SIZE

4



INGREDIENTS

ITEM

Salmon Fillets
Soy Sauce
Fresh Ginger, Grated
Garlic Cloves, Minced
Sesame Oil
Lime Juice
Fresh Cilantro

QUANTITY

4 (6 Oz Each)
3 Tbsp.
1 Tbsp.
2
1 Tbsp.
1 Tbsp.
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!