

Ginger Soy Glazed Salmon

A flavorful and healthy main dish featuring tender salmon fillets with a delicious ginger and soy glaze.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 1 tablespoon grated ginger
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 tablespoon rice vinegar
- 1 teaspoon sesame oil
- Salt and pepper to taste

Steps

- 1 Preheat the oven to 400°F (200°C).
- 2 In a small bowl, whisk together the grated ginger, soy sauce, honey, rice vinegar, sesame oil, salt, and pepper.
- 3 Place the salmon fillet on a baking sheet lined with parchment paper.
- 4 Brush the ginger soy glaze over the salmon, ensuring it is evenly coated.
- 5 Bake the salmon for 12-15 minutes, or until it is cooked to your desired level of doneness.
- 6 Serve the ginger soy glazed salmon hot with your favorite side dishes.