

Salmon Teriyaki


25 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- ☐ Salmon fillet, 1/2 tsp grated ginger, 1 garlic clove, 2 tbsp soy sauce, 2 tbsp honey, 1 tsp olive oil, 1 tsp sesame oil, 1/4 tsp red pepper flakes, scallions

A healthy low-carb Asian main dish with a flavorful teriyaki sauce.

Main Dish

Asian

Steps

- 1 Preheat the oven to 400F.
- 2 Place the salmon on a baking sheet.
- 3 Mince the garlic and ginger and mix in a small bowl with the soy sauce, honey, olive oil, sesame oil, and red pepper flakes.
- 4 Spoon the sauce onto the salmon and spread it evenly over the top. If desired, sprinkle with scallions.
- 5 Bake for 15-20 minutes until the fish is cooked through.
- 6 Drizzle the remaining sauce over the top before serving.