

Soy-Glazed Salmon

A flavorful and healthy main dish featuring succulent salmon fillet marinated in a sweet and savory soy sauce glaze.



Main Dish

30 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 2 tablespoons soy sauce
- 1 tablespoon honey
- 1 teaspoon minced garlic
- 1 teaspoon grated ginger
- Salt and pepper to taste
- Sesame seeds for garnish

Steps

- 1 In a bowl, mix soy sauce, honey, garlic, ginger, salt, and pepper.
- 2 Marinate the salmon fillet in the mixture for 30 minutes.
- 3 Preheat oven to 400°F (200°C).
- 4 Place the salmon on a baking sheet lined with parchment paper.
- 5 Bake for 12-15 minutes until the salmon is cooked through.
- 6 Garnish with sesame seeds before serving.