

Teriyaki Glazed Salmon

A delicious and flavorful main dish featuring tender salmon fillets glazed with a sweet and savory teriyaki sauce.



Main Dish

20 min

Total time

Easy

Difficulty

350

kcal / serving

Ingredients

- 1 salmon fillet
- 2 tablespoons soy sauce
- 2 tablespoons mirin
- 2 tablespoons brown sugar
- 1 tablespoon rice vinegar
- 1 teaspoon grated ginger
- 1 garlic clove, minced
- 1 tablespoon vegetable oil
- Salt and pepper to taste
- Optional: sesame seeds and green onions for garnish

Steps

- 1 In a small bowl, whisk together the soy sauce, mirin, brown sugar, rice vinegar, ginger, and garlic.
- 2 Season the salmon fillet with salt and pepper.
- 3 Heat the vegetable oil in a non-stick skillet over medium-high heat.
- 4 Place the salmon fillet in the skillet, skin-side down, and cook for 4-5 minutes until the skin is crispy.
- 5 Flip the salmon and pour the teriyaki sauce over the fillet.
- 6 Cook for an additional 3-4 minutes, basting the salmon with the sauce.
- 7 Remove the salmon from the skillet and let it rest for a few minutes.
- 8 Serve the salmon with a drizzle of the remaining teriyaki sauce.
- 9 Optional: Garnish with sesame seeds and green onions.