



TERIYAKI GINGER BAKED SALMON

Ingredients:

1 lb of salmon
1 tsp salt
Pinch of black pepper
2 garlic cloves, minced
1 tbsp fresh ginger, grated
1 tbsp sweet chilli sauce
1 1/2 tbsp honey
1 tbsp sesame oil
3 tbsp soy sauce

Instructions:

Prepare 4 pieces of salmon, put aside

Blend all ingredients in bowl and add salmon

Cover and marinate for 30 minutes

Bake at 400F (200C) for 15-20 minutes, skin side down on parchment paper lined baking sheet

Enjoy!