

Asian Salmon

Asian Salmon

adapted from mildlymeandering.com

Serves 4, 1 FSP per serving

Salmon and Marinade

- 2 pounds fresh salmon
- 3 Tbsp reduced sodium soy sauce
- 4 tsp minced garlic
- 2 tsp minced ginger

Asian Sauce (Optional)

- 2 Tbsp hoisin sauce
- 2 Tbsp reduced sodium soy sauce
- 1/2 tsp sriracha
- 1/2 tsp sesame seeds

1. Pat salmon dry and place in a bowl with soy sauce, garlic and ginger. Refrigerate and let marinade for at least 15 minutes.
2. Place the salmon on a foil lined baking sheet. Place in a cold oven. Turn oven on to 400 degrees and let cook for 20 minutes. Check to make sure salmon is done by flaking with a fork. If not done, let cook 3 minutes more – do NOT overcook!
3. While salmon is cooking, mix together sauce ingredients if you chose to use the sauce.

4. Serve salmon over rice and drizzle it with a little sauce. Serve immediately..