



Frugal -Baked Ginger Salmon



Serving: 4



Cook Time: 30 mins



Level: Easy



INGREDIENTS

- 1 tsp grated fresh ginger
- 1 clove garlic, minced
- 2 Tbsp brown sugar
- 1 tsp soy sauce
- 1/4 tsp toasted sesame oil
- 1 lb. fresh salmon

PREPARATION

1. Preheat the oven to 425°F. Grate about 1 tsp fresh ginger. Combine the ginger, garlic, brown sugar, soy sauce, and toasted sesame oil in a bowl.
2. Cut the salmon into four equal portions. Place the portioned salmon on a baking sheet lined with parchment or foil, skin side down.
3. Spread the prepared ginger glaze over the top of each piece of salmon.
4. Bake the salmon for about 20 minutes (15 minutes for thin fillets), or until the internal temperature reaches 145°F. Serve immediately.