

Teriyaki Salmon

Ingredients:

- ✓ 1 lb salmon
- ✓ 2 tbsp sesame seeds
- ✓ 2 tbsp green onions (optional)
- ✓ ¼ cup soy sauce
- ✓ ½ cup water
- ✓ 3 tbsp brown sugar
- ✓ 1 tbsp minced garlic
- ✓ 1 tsp ginger
- ✓ 4 tsp honey
- ✓ 1 tsp sesame oil
- ✓ 4 tsp cornstarch



Total Time: 25 minutes Servings: 2

Directions:

1. Bake salmon, wrapped loosely in cooking sprayed aluminum foil, at 450° F for 12-15 minutes, until cooked through.
2. Place soy sauce, water, brown sugar, garlic, ginger, honey, and sesame oil in a small sauce pan over medium heat. Stir in brown sugar until dissolved. Increase heat to high and bring to a boil. Let boil 3 minutes.
3. Mix cornstarch in 1 tbsp of cold water. Add to teriyaki sauce, let boil until thickened to likeness, about 2 minutes.
4. Pour teriyaki sauce over salmon, serve with rice and optionally steamed broccoli.