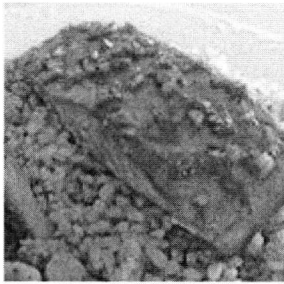


Asian Salmon

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Rated: ★★★★★

Submitted By: Lynseey

Photo By: Dianne

Prep Time: 15
Minutes

Cook Time: 30
Minutes

Ready In: 45
Minutes

Servings: 8

"Wild salmon is marinated and baked in an Asian inspired soy and sesame sauce."

INGREDIENTS:

2 pounds salmon filets, with skin	2 cloves garlic, minced
2 tablespoons olive oil	1 pinch ground black pepper
2 tablespoons rice vinegar	2 tablespoons minced onion
2 tablespoons soy sauce	1 tablespoon sesame oil
1 tablespoon packed brown sugar	2 cups long-grain white rice
	1 teaspoon dried dill weed
	4 cups water

DIRECTIONS:

1. Make several shallow slashes in the skinless side of the salmon filets. Place filets skin-side down in a glass baking dish. In a medium bowl, whisk together the olive oil, rice vinegar, soy sauce, brown sugar, garlic, pepper, onion and sesame oil. Pour the liquid over the salmon, cover and refrigerate for 1 to 2 hours.
2. Preheat the oven to 350 degrees F (175 degrees C). In a medium saucepan combine the rice, water and dill weed. Bring to a boil, then cook over medium low heat until rice is tender and water has been absorbed, about 20 minutes.
3. Remove cover from salmon, and bake in the marinating dish for about 30 minutes, or until fish can be flaked with a fork. Serve salmon over the rice, and pour sauce over.

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