

Honey-Soy Broiled Salmon

Ingredients

1 lb Salmon Fillet, cut into serving size pieces	1 tbsp Honey
1 Scallion, minced	1 tsp minced fresh Ginger
2 tbsp reduced-sodium Soy Sauce	1 tsp toasted Sesame Seeds
1 tbsp Rice Vinegar	

Directions

Whisk scallion, soy sauce, vinegar, honey and ginger in a medium bowl until the honey is dissolved. Place salmon in a sealable plastic bag, add 3 tbsp of the sauce and refrigerate; let marinate for 15 minutes. Reserve the remaining sauce.

Preheat broiler. Line a small baking pan with foil and coat with cooking spray. Transfer the salmon to the pan & discard marinade. Broil the salmon 4-6 inches from the heat source until cooked through, 6-10 minutes. Drizzle with the reserved sauce and garnish with sesame seeds.

To toast Sesame Seeds: Cook in a small dry skillet over medium-low heat, stirring constantly, until fragrant and lightly browned, 2-4 minutes.

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