

Soy Sauce Marinated Salmon

Yield: 4 min
Total Time: 30 min

Recipe from: <https://www.recipeschoose.com/recipes/ginger-india-pickled-lemon-recipe-rice-salmon>

Ingredients:

- 2 salmon fillets Â Wild Caught Alaskan, about 5-6 ounces each
- 1/2 soy sauce Â cupÂ
- 1 tablespoon stevia Organic, or 1/4 cup Pure Organic Honey
- 2 garlic cloves minced or sliced
- 1 ginger Â inch, minced or 1 teaspoon powder
- 2 green onions chopped reserve some green part for garnish, optional
- 1 tablespoon sesame oil
- nut
- rice or noodles
- cauliflower rice for low carb option
- broccoli
- roasted asparagus
- salad Side
- 1/2 lemon about 1 tablespoon

Nutrition:

1. Calories: 250 calories
2. Carbohydrate: 16 grams
3. Cholesterol: 30 milligrams
4. Fat: 15 grams
5. Fiber: 3 grams
6. Protein: 15 grams
7. SaturatedFat: 2.5 grams
8. Sodium: 100 milligrams
9. Sugar: 2 grams

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