

Toasted Sesame Ginger Salmon

Yield: 3 min
Total Time: 40 min

Recipe from: <https://www.recipeschoose.com/recipes/whole-salmon-recipe-japanese>

Ingredients:

- 1 1/2 pounds salmon
- 1/4 cup olive oil
- 2 tablespoons toasted sesame oil
- 2 tablespoons rice vinegar
- 2 tablespoons brown sugar
- 2 tablespoons soy sauce
- 2 garlic cloves grated
- 1 tablespoon ginger freshly grated
- 2 tablespoons toasted sesame seeds
- 4 green onions sliced
- 1/4 cup honey
- 1 teaspoon toasted sesame oil
- 1 teaspoon soy sauce
- 1/2 teaspoon ginger freshly grated
- 1/2 teaspoon toasted sesame seeds

Nutrition:

1. Calories: 680 calories
2. Carbohydrate: 34 grams
3. Cholesterol: 120 milligrams
4. Fat: 39 grams
5. Fiber: 2 grams
6. Protein: 48 grams
7. SaturatedFat: 7 grams
8. Sodium: 860 milligrams
9. Sugar: 30 grams

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