

Grilled Asian Marinated Salmon

Heather Carey, M.S.
Green Palette

Serves 4

Ingredients:

- ¼ cup low sodium soy sauce
- 2 tablespoons sesame oil
- 2 tablespoons rice vinegar
- 2 cloves garlic, minced
- 1 tablespoon grated ginger
- 1 scallion, chopped
- 1 pound salmon - cut in 4 pieces

Directions:

1. In a mixing bowl, whisk together soy sauce, sesame oil and rice vinegar. Add the garlic, ginger and scallions.
2. Prepare and heat the grill or broiler.
3. Place salmon filets in a plastic zip lock bag or other container. Pour marinade over the salmon and refrigerate for 30 minutes.
4. Remove salmon from the bag, reserving the marinade. Place salmon on the grill and cook for 6 minutes per side, basting with the marinade.