

Ginger Salmon

Savannah · 30/09/2024



Prep Time

35 mins

Difficult

Medium

Servings

4

Description

This sweet and tangy topping makes a fabulous tasting piece of salmon taste even better. It is the best I've had.

Ingredients

— - 2 teaspoons olive oil - 1 tablespoon honey - 1 tablespoon Dijon mustard - 2 teaspoons grated fresh ginger
- 1 pound salmon fillets

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). In a small bowl
2. blend olive oil
3. honey
4. Dijon mustard and ginger. Brush salmon fillets evenly with the olive oil mixture. Place in a medium baking dish. Bake 15 to 20 minutes in the preheated oven.
5. until the fish flakes easily with a fork.