

Salmon with Pomegranate Glaze

Savannah · 28/09/2024



Prep Time

15 mins

Dificult

Medium

Servings

36 mins

Description

Grilled salmon fillet served with a pomegranate glaze

Ingredients

- - ? cup pomegranate juice - 1 tablespoon soy sauce
- or to taste - 1 clove garlic
- sliced - 4 (6 ounce) fillets salmon - 2 tablespoons olive oil - ½ pomegranate
- peeled and seeds separated

Instructions

1. Whisk pomegranate juice
2. soy sauce
3. and garlic together in a shallow non-reactive bowl until marinade is well mixed. Add salmon and turn to coat. Cover and marinate for 15 minutes. Heat olive oil in a skillet over medium heat; add garlic from the marinade and cook until lightly browned
4. 1 to 2 minutes. Pour in the marinade and cook until reduced and thickened to a glaze
5. 4 to 5 minutes. Preheat an outdoor grill for medium-high heat and lightly oil the grate. Cook salmon on the preheated grill until flesh flakes easily with a fork
6. about 3 minutes per side. Serve salmon topped with glaze and garnished with pomegranate seeds.