

RECIPE

Ginger Salmon



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Ingredients

Salmon:

- 2 pieces wild salmon
- 1 in ginger root, cut into match-sized pieces
- 3 green onion, cut into match-sized pieces
- ¼ cup sesame oil

Sauce:

- 1 Tbs sesame oil
- 1Tbs lemon juice
- ½ cup gluten-free soy sauce (or soy-free alternative such as coconut aminos or tamari)

Preparation

1. Preheat the oven to 350 F.
2. Place salmon on a parchment paper-lined baking sheet or deep-dish baking pan.
3. Place ginger and onions on salmon, and drizzle with the ¼ cup sesame oil.
4. Place in the oven and bake for 13-15 minutes.
5. Meanwhile, combine sauce ingredients (lemon juice, soy sauce, and sesame oil) in a small pot and bring to a boil. Once boiling, turn down heat to low and simmer for 5 minutes.
6. Once salmon is finished remove it from the oven and pour sauce over it right before serving.