

Asian Salmon (Serves 2)

- 2 salmon filets
- 2 tablespoons olive oil
- 2 tablespoons rice vinegar
- 2 tablespoons soy sauce
- 1 tablespoon packed brown sugar
- 2 cloves garlic, minced
- 1 pinch ground black pepper
- 2 tablespoons minced onion
- 1 tablespoon sesame oil

Directions:

1. Make several shallow slashes in the skinless side of the salmon filets. Place filets skin-side down in a glass baking dish. In a medium bowl, whisk together the olive oil, rice vinegar, soy sauce, brown sugar, garlic, pepper, onion and sesame oil. Pour the liquid over the salmon, cover and refrigerate for 1 to 2 hours.
2. Preheat the oven to 350 degrees F.
3. Remove cover from salmon, and bake in the marinating dish for about 30 minutes, or until fish can be flaked with a fork. Serve salmon and pour sauce over.

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