



## GINGER-TURMERIC GLAZED SALMON

### Servings: 4

### Ingredients

- 1/4 cup seasoned rice vinegar
- 3 tablespoons honey
- 1 tablespoon sambal oelek chili paste
- 1 tablespoon fresh ginger, finely grated
- 2 teaspoons ground turmeric
- 4 cloves garlic, finely grated
- Four 6-ounce fresh salmon fillets
- 1 teaspoon kosher salt

### Directions

Preheat the oven to 375 F.

In a mixing bowl, combine the rice vinegar, honey, chili paste, ginger, turmeric and garlic. Whisk to combine and set aside until ready to use.

Place the salmon fillets on a greased baking tray and season with 1 teaspoon of salt. Place 1 tablespoon of the ginger-turmeric mixture on each fillet of salmon.

Place the salmon on a baking tray in the oven. Cook for 10 to 12 minutes or until the internal temperature reaches 145 F. Remove from the oven and serve immediately.

### Side dishes

Steamed Brown Rice  
Steamed Broccoli



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