

Teriyaki Salmon

Recipe By Family Table Staff



Cooking and Prep:  20
m

Serves:  6

Contains:   

Preference: Parve

Difficulty: Easy

Occasion: Shavuot, Nine
Days

Diet: Pescetarian

Source: Family Table by
Mishpacha Magazine

Ingredients (6)

For Salmon

- 1 pound salmon fillet, skin on
- 1 cup Gefen Duck Sauce
- 1/4 cup Gefen Soy Sauce
- 1 teaspoon Gefen Sesame Oil

1 tablespoon toasted sesame seeds, or to taste

cooking spray

Start Cooking

Prepare the Salmon

1. In a bowl, mix duck sauce, soy sauce and sesame oil.
2. Cut salmon into 1 ounce cubes, spray with oil and bake at 500°F.
3. Remove from oven when fish is firm to touch and let cool.
4. Coat fish liberally with teriyaki mixture.

Note:

Serve on plate and garnish with toasted sesame seeds