

# Oven-Roasted Sesame Garlic Salmon Fillets

Recipe By *Suri Silberstein*



Cooking and Prep:  35  
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Serves:  4

Contains:     

Preference: Parve

Difficulty: Easy

Occasion: Shabbat

Diet: Low Carb, Pescetarian

Source: Whisk by Ami

Magazine

## Ingredients (9)

### Main ingredients

- 4 medium fresh salmon fillets
- 3 tablespoons **Gefen Light Mayonnaise**
- 2 teaspoons mustard
- 1 tablespoon lite soy sauce
- 1 tablespoon toasted **Gefen Sesame Oil**

- 2 cloves fresh garlic, minced or 2 cubes **Gefen Frozen Garlic**
- 1/4 teaspoon thyme
- 4 tablespoons sesame seeds; for a unique presentation, use two-tone

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### Sommelier Suggests

- Pacifica Pinot Noir**
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## Start Cooking

### For the salmon

1. Preheat oven to 425°F.
2. Mix the marinade and generously cover the salmon fillets.
3. With a skewer or the tip of sharp knife poke a few holes in the fish. Allow to sit for 10 minutes.
4. Sprinkle sesame seeds on the salmon.
5. Bake for 30 minutes until dark golden.