



From the God's Love Kitchen: Ginger Glazed Salmon with Asian Slaw

(Serves 4)

Salmon

- 4 (6 ounce) Salmon Filets, skin on
- 1 Nub Ginger, grated
- 1 Clove Garlic, grated
- ¼ Cup Honey
- ¼ Cup Orange Juice
- ¼ Cup Low Sodium Soy Sauce
- 2 Tbsp. Olive Oil
- Salt & Pepper

Asian Slaw with Miso Vinaigrette

- 4oz (1/4 of a whole) Red Cabbage, shredded
- 4oz (1/4 of a whole) Green Cabbage, shredded
- 4oz (1 large) Carrot, shredded
- 1 Bunch (6 large) Scallion, sliced
- 1 Tsp. Miso Paste
- 1 Tbsp. Rice Wine Vinegar
- 1 Tbsp. Lime Juice
- 1 Tbsp. Sesame Oil
- ¼ Cup Olive Oil
- Sesame Seeds (optional)

Directions

1. Heat oven to 400 degrees.

2. Prep and measure all ingredients before cooking. Set aside.
3. In a blender add miso, rice wine vinegar, lime juice, pinch salt and pepper.
4. Blend on medium speed and begin adding sesame oil followed by olive oil. Taste and adjust seasoning.
5. In a bowl, mix together red cabbage, green cabbage, carrot, and vinaigrette. Refrigerate.
6. In a saucepan, add ginger, garlic, honey, orange juice, and soy sauce. Cook on medium heat until it reaches the consistency of syrup, set aside.
7. Place a pan over medium heat. Pat salmon filets dry and season with a little salt and pepper (please note that the glaze has soy sauce, which has sodium, in it).
8. Add olive oil immediately followed by salmon – skin side down.
9. Cook salmon skin side down until skin is crispy, 3–5 minutes. Flip salmon and place in oven to finish. Depending on your desired doneness, it can take anywhere from 3-7 minutes.
10. Plate salmon, brush glaze liberally on salmon, top with Asian slaw and sesame seeds.

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