

# Honey Soy Broiled Salmon

## Ingredients

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- 1 Scallion
- 2 T Soy Sauce
- 1 T Rice Vinegar
- 1 T Honey
- 1 t Ginger (minced)
- 1 t Sesame Seeds
- 1 lb Salmon Fillets (skin on)

## Instructions

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1. Whisk scallion, soy sauce, vinegar, honey, ginger in a bowl.
2. Put salmon in plastic bag and add all the mixed sauce.
3. Preheat broiler. Line baking pan with foil and spray with oil.
4. Broil for 6-10 minutes. Skin down.
5. Heat up reserved sauce and drizzle over fish then add sesame seeds.