

MARINATED SALMON

INGREDIENTS

4 servings	8 servings	12 servings	
1.33 lbs	2.66 lbs	4 lbs	fresh salmon
.5 cup	1 cup	1.5 cup	soy sauce
5 cloves	10 cloves	15 cloves	garlic, sliced
.25 t.	.5 t.	.75 t.	ground ginger

INSTRUCTIONS

1. Place raw salmon in a large baggie(s). Add soy sauce, garlic, and ground ginger. Marinate for 2 hours.
2. Place marinated salmon in greased pan (discard marinade). Bake at 350 degrees for 25-30 minutes or until it flakes.



Nutrition per Serving

Kcal: 319

Protein: 31 grams

Carbohydrate: 1 gram

Fat: 20 grams