

GINGER SOY ROASTED SALMON WITH BOK CHOY & SHIITAKE



TIME TO PREPARE

15 Minutes



TOTAL TIME

25 Minutes



SERVES 4



Ingredients

Marinade:

- 3-inch piece ginger, peeled and minced
- 3 garlic cloves, minced
- 1 tsp red pepper flakes
- ¼ cup honey
- ½ cup soy sauce
- 2 tbsp rice wine vinegar
- 2 tbsp vegetable oil
- ½ tsp ground black pepper
- 1 tsp sea salt

Salmon:

- Four (4 – 6 oz) salmon fillets, skin on
- 8-oz shiitake mushrooms, quartered
- 1 lb baby bok choy, cut into slices
- 1 red bell pepper, slices
- 2 green onions, thinly sliced

Steps to Make

1. Preheat oven to 425°F.
2. To a small bowl, add all marinade ingredients and whisk to combine.
3. Transfer salmon fillets, skin side down to a rimmed baking sheet. Pour ½ cup of marinade over salmon and let marinate while you are preparing the remaining ingredients.
4. Add mushrooms, bok choy, and pepper to the baking sheet with the salmon and pour over remaining marinade, gently tossing to coat. Transfer to preheated oven and roast until salmon is cooked and vegetables are tender and edges are crisped, about 20 minutes. Stir vegetables halfway through roasting and baste with pan juices.
5. **To serve:** Divide salmon and vegetables between 4 warmed plates and garnish with sliced green onions; serve immediately.