

Sake Salmon with Brown Rice

EDIBLE ENERGY

Ingredients

12 oz salmon
3/4 cup sake
3/4 cup slow sodium soy sauce
1/8 cup sugar
1/2 teaspoon fresh grated ginger
2 minced cloves garlic



Serving idea: serve over brown rice

Mix sake, soy sauce, sugar, ginger and garlic. Pour over salmon, marinate for at least 30 minutes.

Preheat oven to 425°. Line a shallow pan with tin foil. Spray with non-stick cooking spray. Put salmon on the foil, bake until cooked through, salmon will flake when done.

Serve over brown rice

Serving size: 6 oz salmon, 1/2 cup cooked brown rice
Calories: 400