



Ginger Broiled Salmon

Prep time: 35-45 minutes
Servings: 4 large or 8 small burgers

Prep time: 5 minutes
Cooking time: 10 minutes
Servings: 4

- 4 4-ounce wild salmon fillets
- 2 tablespoons umeboshi plum vinegar
- 1 tablespoon coconut oil
- 1/4 cup water
- 2 teaspoons fresh grated ginger
- chives for garnish (optional)

1. Mix the vinegar, oil, water, and ginger.
2. Place the salmon in a baking dish and marinate in sauce for 30 minutes.
3. Preheat broiler, then broil fish skin side down for 6-8 minutes (depending on how you like it cooked), basting with marinade once or twice.
4. Place on a serving plate and snip chives over the fillets if desired.



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