

Glazed Roasted Salmon

Ingredients

- 2 tbsp fresh ginger, peeled, grated or finely chopped
- 1/4 cup white wine vinegar
- 1/4 cup + 2 tbsp Lite Syrup, divided
- 2 ½ lbs fresh salmon fillet, skin on
- 6 small shallots, peeled, halved lengthwise*
- 1/2 tsp salt
- 1/4 tsp ground black pepper
- 1/4 cup fresh parsley, chopped (optional)

How to make it

1. Combine ginger, vinegar and 1/4 cup syrup in large re-sealable flat container.
2. Add salmon, skin side up, to ginger mixture. Cover tightly and marinate in refrigerator 30 minutes.
3. Remove fish from marinade. Preheat oven to 450°F. Place jelly roll pan in oven 5 minutes.
4. Carefully remove pan from oven. Place fish in pan, skin side down; add shallots. Sprinkle with salt and pepper. Drizzle fish with 1 tbsp syrup.
5. Bake 10 minutes. Remove from oven and drizzle with remaining 1 tbsp syrup. Return to oven and bake 8-10 minutes or until fish flakes easily when tested with a fork.
6. Sprinkle with parsley, if desired.



PREP TIME	COOK TIME	TOTAL TIME	SERVINGS
40 min	20 min	60 min	8

Made with



Lite Syrup