

Teriyaki Salmon.

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Ingredients:

- 2 Salmon Fillets
- 1 Teriyaki Sauce (recipe located on Recipe page)

Method:

Marinate the salmon fillets for 20 minutes in **Teriyaki Sauce**.

Remove the salmon and then boil the sauce in a pot for 2 to 3 minutes until thickened.

Pour the sauce over the salmon in a baking dish and bake at 425 F (220 C) for 15 minutes.

Serve (we usually use rice) and enjoy the compliments!