

# Sesame Soy Salmon

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## *Ingredients*

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- 4 pieces salmon  
(I use the frozen fillets from Costco)
- 1/4 tspn salt
- 1/4 tspn black pepper
  
- 3 TB brown sugar
- 1 TB reduced sodium soy sauce
- 3 TB dijon mustard
- 1 TB rice vinegar



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## *Method*

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1. Place salmon in pan. Sprinkle on salt and pepper.
2. Bake salmon at 425 for 10 minutes. (I like doing this in the toaster.)
3. Combine remaining ingredients in saucepan. Bring to boil and stir well.
4. Drizzle sauce over salmon and broil for an additional 1-2 minutes.

