
Ginger & Scallion Crusted Salmon

Total time: 25 min Yield: 4 servings

Ingredients

1/4 cup Kewpie Japanese mayonnaise
2 Tbsp chili garlic sauce
2 tsp + 2 tbsp. ginger (finely minced, divided)
1 tsp garlic (finely minced)
1/2 cup panko
1/4 cup scallions (finely chopped)
2 tsp sesame seed oil
1/8 tsp salt
1/8 tsp pepper
4 skinless salmon fillets (5 to 6 oz.)
non-stick cooking spray

Prep Time: 15 min Cooking Time: 10 min Total Time: 25 min

Instructions

Preheat oven to 475°F. For the chili garlic mayo, in a small bowl mix the mayonnaise, chili garlic sauce, 2 tsp. ginger and garlic.

For the garlic scallion panko crust, add in another bowl, the panko, 2 tbsp. ginger, scallions, sesame oil, salt and pepper and mix well.

Next, season your salmon with salt and pepper on both sides. Add about 1½ tablespoons of the mayonnaise mixture on top of each seasoned salmon fillet, followed by 2 tablespoons of crust mixture. Bake in oven for 8 to 10 minutes or until desired doneness. Cooking time may vary depending on the thickness of fillet. Enjoy with your favorite side dishes.

Recipe brought to you by:

Chef Ryan Covert