

Teriyaki Salmon with Broccoli & Tomatoes Serves 4

Savory salmon, tangy teriyaki, hearty broccoli, and warm, juicy tomatoes -- tonight is the night to say "yes" to this healthy and delicious dinner! With a recipe this easy and quick added to your weeknight rotation, there is no need for delivery or take-out.

Ingredients:

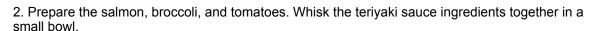
1 lb. salmon, cut into 4 fillets
1 small head broccoli, cut into long
florets
6 oz. cherry or grape tomatoes,
halved
Cilantro, coarsely chopped for
garnishing

Teriyaki Sauce:

1-inch fresh ginger piece, grated 3 cloves garlic, minced 3 tablespoons brown sugar 3 tablespoons rice vinegar 1/4 cup soy sauce 2 tablespoons olive oil

Directions:

1. Preheat the oven to 425° F.



- 3. Place the salmon fillets in the middle of a large sheet pan, then arrange the broccoli and cherry tomatoes around the pan.
- 4. Drizzle everything with the teriyaki sauce.
- 5. Bake in the hot oven for 8-10 minutes, or until the salmon is flaky and the broccoli is crisp tender.

