**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.

2. Prepare the salmon, broccoli, and tomatoes. Whisk the teriyaki sauce ingredients together in a small bowl.

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.