

## Roasted Salmon with Agave and Ginger



### Ingredients:

- 6 salmon filets
- 1/4 cup agave
- 1/4 cup balsamic vinegar
- 4 tablespoon ginger, minced, or 2 tablespoon powdered
- 1/4 teaspoon sea salt
- 1/8 cracked black pepper
- Fresh mint for garnish

### Direction:

1. Preheat oven to 450 F
2. In a small pan, over low heat, mix the agave, ginger, and balsamic. Stir until the sauce is warm.
3. Pour half of the agave mixture into a bowl for basting, and reserve the remainder for serving.
4. Place the salmon skin-side down in a baking dish. Season with salt and pepper. Brush the salmon with the agave mixture.
5. Bake for 10 minutes, then brush more agave onto the salmon. Repeat the basting process every five minutes until the salmon has been cooking for 25 minutes.
6. Place the salmon on a plate and top with reserved agave if desired.

Makes 6 servings.



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