



Salmon with Ginger Soy Butter

The Kitchen Witch and Men's Health Magazine

- 4 salmon fillets
- 1 tablespoon olive oil
- 2 tablespoons unsalted butter
- 1/2 tablespoon minced chives
- 1/2 tablespoon grated ginger
- 1 lemon, juiced
- 1 1/2 teaspoons soy sauce

Place the butter in a ramekin and melt carefully in the microwave. Add the chives, ginger, lemon juice, and soy sauce and whisk to combine. Set aside.

Dry the salmon fillets and season with salt and pepper. Heat the olive oil in a large nonstick frying pan or grill pan until just smoking. Add the salmon (skin side down if using a fillet with skin) and cook for 4 to 5 minutes. Carefully turn the fish over and cook for 2 to 3 more minutes.

Serve the salmon with about a tablespoon of butter sauce spooned over the top.

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