Fish with Asian marinade (serves 2)

Preparation time: 5 mins  Cooking time: 10 mins

Ingredients:
- 2 x 110g salmon fillets
- ¼ cup (salt reduced) soy sauce
- 1 cm piece of ginger finely shredded
- ¼ cup sweet chilli sauce
- Steamed rice to serve
- 2 spring onions, sliced

Method:
1. Preheat oven to 200 °C.
2. Place fish in shallow baking dish.
3. Combine soy, ginger and sweet chilli sauce then pour over fish.
4. Bake for 10 minutes or until fish just cooked.
5. Serve fish on rice, drizzled with sauce and garnish with spring onion.