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## Japanese Salmon Over Linguine

Recipe By : FoodTV

Serving Size : 1 Preparation Time :0:00

Categories : Main Meals

Amount	Measure	Ingredient -- Preparation Method
1/2	cup	olive oil
4	medium	salmon fillet -- skin on
3	cloves	garlic
1	small	ginger -- grated
1	bunch	scallion
1/4	cup	soy sauce
1/4	cup	sake
1/8	cup	mirin
1	pound	linguine -- cooked
		fish or chicken broth
1	bottle	pickled ginger

Put oil in pan. Put the salmon filets in and flip to coat. Rub with garlic and ginger. Mix together remaining ingredients, except broth, in a separate bowl. Pour half the mixture over the salmon. Cook over medium heat, covered for five minutes. Turn salmon and add the rest of the mixture. If it needs more liquid add broth 1/4 cup at a time. When salmon is opaque all the way through, remove from heat. Remove skin from salmon. Pour liquid over linguini then place chunks of salmon on top. Garnish with pickled ginger.