

Maple Glazed Salmon – Makes 8 servings

<https://www.eminencenutrition.com/maple-glazed-salmon>



Ingredients:

- 2lbs Salmon
- 1/3 cup Low sodium soy sauce
- 1/3 cup Maple syrup
- 4 cloves Garlic, minced
- 2 tbsp. Fresh ginger, grated/minced

Directions:

1. Preheat oven to 400F.
2. In a bowl, mix together the soy sauce, maple syrup, garlic and ginger.
3. Place salmon in a shallow oven safe dish and pour sauce over the fish. If you're tight for time, move on to the next step. Otherwise, cover and let marinate for 15-30 minutes in the fridge.
4. Bake salmon uncovered for 20 minutes or until internal temperature reads 145F.
5. Enjoy ☺