Baked Teriyaki Salmon

Here is a quick, easy and heathy dinner recipe. Store bought teriyaki sauces are typically loaded with sugars and processed ingredients. Fortunately, it is so easy to create your own teriyaki marinated with 5 ingredients.

Ingredients:

- 2 6-0z. fillets of Wild Salmon
- 3 Tablespoons pure maple syrup
- 3 Tablespoons low sodium soy sauce (I prefer Tamari or Coconut Aminos)
- 2 Tablespoons EVOO
- 1 Tablespoon minced fresh ginger
- 1/4 teaspoon ground black pepper

Directions

1. Whisk together maple syrup, soy sauce, EVOO, ginger, and black pepper. Pour mixture over salmon fillets and let marinate for 30 minutes. You can refrigerate for baking later.
2. When ready to bake, bring salmon to room temperature and heat oven to 400 degrees.
3. Place marinated salmon on baking sheet with parchment paper and add the extra marinate. Cover with foil.
4. Bake covered for 12 minutes, uncover and broil for about 3 minutes.