

Teriyaki Baked Salmon



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Servings: 2 Servings

Prep & Cook Time: About 20 minutes

Ingredients

- 6 ounces Wild Caught Salmon
- 1 Tablespoon Refined Coconut Oil, melted
- 1 teaspoon Fresh Ginger, minced
- Dash Organic Black Pepper
- Dash Pink Himalayan Sea Salt
- 1 Tablespoon Raw Unpasteurized Apple Cider Vinegar
- 2 Tablespoons Organic Gluten Free Coconut Aminos
- 1 Tablespoon Organic Green Onions

Instructions

1. Preheat the oven to 425 degrees F.

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2. Rinse salmon in fresh water, pat dry with a paper towel and set aside.
3. In a 2 cup measuring cup, add all above ingredients except the green onions and cilantro and whisk together.
4. In a large skillet or baking dish, add melted coconut oil.
5. Place salmon with the skin on the bottom of the pan. Pour the spices and vinegar mixture over the salmon until well coated.
6. Bake at 425 degrees F. for 10 minutes. Then open the oven and carefully spoon some of the Teriyaki sauce over the salmon to keep it moist. Bake an additional 5-10 minutes or until salmon flakes easily with a fork.
7. Serve immediately!