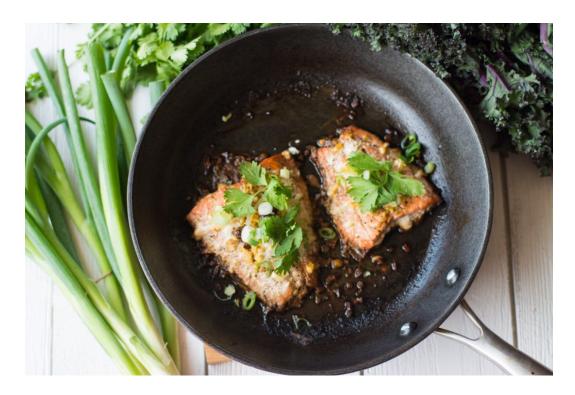
## Teriyaki Baked Salmon



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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.

## Teriyaki Baked Salmon

- 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!