

Easy Chicken Teriyaki Recipe

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Prep time: About 5 minutes

Cooking time: About 40 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 your oven to 400 degrees Fahrenheit. In a small saucepan, combine all ingredients and whisk everything together.
2. Pour over chicken thighs.
3. Bake for 20 minutes.
4. Carefully flip chicken thighs and bake for an additional 20 minutes or until chicken is very fork tender.
5. Measure out 3 ounces for dinner and save 3 ounces for tomorrow's lunch. Serve and Enjoy!