

Maple Salmon by Lynn's Recipes



A delicious salmon dish that is super easy to make and takes very few ingredients. A great weeknight meal if you are short on time.

Maple Salmon

Ingredients:

- ¼ cup maple syrup
- 2 Tablespoons soy sauce
- 1-2 cloves of garlic, chopped or pressed through a garlic press
- ¼ teaspoon garlic salt
- 1/8 teaspoon ground black pepper
- 1 pound of salmon

In a baking dish that has been sprayed with cooking spray, mix all of the marinade ingredients. Add the salmon and turn and coat on all sides. Cover and refrigerate for at least 30 minutes or longer, if desired turning every once in a while to continue coating with the marinade.

Preheat oven to 400°.

Place baking dish in the preheated oven and bake salmon for 20 minutes or until easily flakes with a fork.

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