

## Ingredients:

- 2 lbs Norwegian or Canadian King Salmon
- 1/4 cup soy sauce
- 2 tbsp pure maple syrup
- 1 tbsp Oliverde Cilantro Lime Olive Oil
- 1 clove garlic, minced
- 1 tsp ginger, grated

## Instructions:

- Preheat oven to 400°F (200°C). Line a baking dish with foil.
- Whisk together soy sauce, maple syrup, Cilantro Lime Olive Oil, garlic, and ginger.
- Place salmon in the dish, pour marinade over, and bake for 12-15 minutes, basting halfway through.

# MAPLE SOY GLAZED SALMON

