



# Dinner

## Teriyaki Salmon



### Ingredients:

- 1/3 cup Teriyaki Marinade
- 2 lbs wild caught salmon with the skin on

### Directions:

1. Preheat oven to 350
2. Marinate salmon in marinade for 1+ hours in the fridge in a glass baking dish
3. Line baking dish with foil
4. Take salmon out of marinade and place on baking sheet with the skin down
5. Bake for 15 minutes
6. Turn on broil until top is glazed and caramelized (about 5 minutes)

**Serving 4-6 ounces**