

Simple Salmon & Cilantro



An easy meal for a busy night!



8 servings



25 minutes

INGREDIENTS

2 Pounds Salmon Fillets
2 Tablespoons Snipped
Cilantro
2 Tablespoons Coconut
Aminos
1 Tablespoon Coconut
Sugar
1 teaspoon Salt
½ teaspoon Ground Ginger
1 Clove Fresh Garlic
Olive Oil Non-Stick
Cooking Spray

DIRECTIONS

1. Preheat oven to 375°F, take the salmon out of the fridge and let it rest while the oven preheats.
2. In a small glass bowl, snip 2 Tablespoons of fresh cilantro. Add coconut aminos, coconut sugar, salt, and ground ginger to bowl. Press fresh garlic into bowl, mix with a basting brush.
3. Spray a baking dish with non stick olive oil spray. If your salmon filets has skin, place salmon in pan skin side down. Using a basting brush, brush salmon with sauce.
4. Bake for 20 minutes or until salmon flakes in the center.

