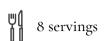
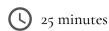
## Simple Salmon & Cilantro



An easy meal for a busy night!





## **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.

