

# Maple Glazed Salmon

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**Serves:** 6

## **Ingredients:**

2 lbs salmon fillet, skinned

1/4 cup Maple syrup

3 tsp Dijon mustard

1/2 tsp salt

Optional: crushed pecans as garnish

## **Preparation:**

Preheat oven to 400F.

In a small bowl, combine Maple syrup, Dijon mustard and salt.

Arrange salmon on foil lined baking sheet. I usually rinse mine under cold water and pat dry first.

Spoon glaze mixture over salmon and evenly coat with silicone brush.

Top with crushed pecans if desired, and bake for 10-12 minutes or until fish flakes easily with a fork.