

MAPLE GLAZED SESAME SALMON

Ingredients:

- 1/3 cup soy sauce
- 2 tbs. toasted sesame oil
- ¼ cup Walden Farms Maple Walnut Syrup
- 2 cloves garlic, minced
- 4 salmon fillets

Directions:

1. In a small bowl, mix soy sauce, sesame oil, Walden Farms Maple Syrup and garlic.
2. Pour into a shallow pan, add the salmon, and let marinate in refrigerator for at least 30 minutes.
3. When ready to cook, transfer salmon to a baking tray, and broil on high for 5-7 mins.
4. While broiling, pour marinade into a small skillet and bring to a boil; letting reduce to almost a syrupy consistency.

Serves 4



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