



# Maple Glazed Sesame Salmon

## **Ingredients:**

- 1/3 cup low sodium soy sauce
- 2 teaspoons toasted sesame oil
- 1/2 cup Walden Farms Maple Walnut Syrup
- 2 cloves garlic, minced
- 2--8oz. salmon fillets

## **Directions:**

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

## **Servings:**

One 8oz serving of protein, one extra, 1 teaspoon oil