



Glazed Salmon

Serves 1

Ingredients

- 0.125 teaspoon black pepper
- 0.25 teaspoon garlic powder ((matched "Garlic" but unit teaspoon!"lb in
- 0.25 teaspoon ginger powder
- 1 tablespoon maple syrup
- 0.5 tablespoon rice vinegar
- 6 ounce salmon fillet ((auto-linked, score 1.00, 6 ounce!'0.3750lb))
- 0.125 teaspoon salt
- 0.5 teaspoon sesame oil
- 1 tablespoon soy sauce

Instructions

1. Preheat oven to 400°F (200°C).
2. In a small bowl, whisk together maple syrup, soy sauce, rice vinegar, sesame oil, ginger powder, garlic powder, salt, and pepper.
3. Place salmon fillet on a baking sheet lined with parchment paper.
4. Pour the glaze over the salmon, ensuring it's evenly coated.
5. Bake for 12-15 minutes, or until cooked through and flakes easily.
6. Serve immediately.