

Maple Glazed Salmon with Fresh Chives

Enjoy the rich flavor of Norwegian Salmon complimented by this delicious Maple Glaze and baked to perfection. Incredibly simple, nutritious, and ready in 30 minutes!

Servings: 3 people

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins



Ingredients

- (3) 5 oz. portions Naked Norwegian Salmon, thawed and patted dry

Maple Glaze

- ¼ cup Pure maple syrup
- 3 tbsp. Soy sauce
- 1 tbsp. Dijon mustard
- 2 Garlic cloves, minced
- 1 tsp. Fresh ginger
- Salt and pepper, to taste

Garnish

- 2 tbsp. Toasted sesame seeds, for topping
- 2 tbsp. Chives, finely chopped

Instructions

1. Pre-heat oven to 375°F.
2. Whisk together the maple syrup, soy sauce, Dijon, and ginger.
3. Place Salmon on baking sheet lined with parchment paper and top with 1/3 of your maple glaze, reserving the rest for later.
4. Bake Salmon for 15-20 minutes, adding 1/3 more glaze after the first 10 minutes. **CHEF TRICK:** *Fish is finished cooking when the flat end of a wooden skewer can push through the thickest part of the fish with no resistance. If there is resistance, cook for another 1-2 minutes and test again.*
5. When Salmon is fully cooked, remove from oven and top with remaining glaze, toasted sesame seeds and chives before serving.