



Maple Salmon



Prep
10 m

Cook
20 m

Ready In
1 h



Walmart
12195 Singletree Ln
EDEN PRAIRIE, MN 55344
Sponsored

Recipe By: STARFLOWER

"This is the best and most delicious salmon recipe, and very easy to prepare. I love maple in everything and put this together one night. My husband totally loved it; he did not like salmon that much until he had this."

Ingredients

1/4 cup maple syrup
2 tablespoons soy sauce
1 clove garlic, minced

1/4 teaspoon garlic salt
1/8 teaspoon ground black pepper
1 pound salmon

Directions

- 1 In a small bowl, mix the maple syrup, soy sauce, garlic, garlic salt, and pepper.
- 2 Place salmon in a shallow glass baking dish, and coat with the maple syrup mixture. Cover the dish, and marinate salmon in the refrigerator 30 minutes, turning once.
- 3 Preheat oven to 400 degrees F (200 degrees C).
- 4 Place the baking dish in the preheated oven, and bake salmon uncovered 20 minutes, or until easily flaked with a fork.

**Fresh Atlantic Salmon
Filletts 1 Lb**

\$7.94 for 1 item - expires in 3 days

