



# Dinner Recipe

## Teriyaki Salmon

### Ingredients:

- 1 pound salmon (skin on)
- ¼ cup teriyaki marinade

### Directions:

1. Place salmon skin up in a baking dish
2. Add ¼ cup marinade
3. Let sit for 2+ hours (the longer it sits, the more flavorful it will be)
4. Once you are ready to cook, preheat oven to 450
5. Place salmon on a baking sheet skin down (don't transfer the excess marinade)
6. Cook for 12 minutes
7. Broil on low for 2 minutes or until salmon has golden and crispy edges

Makes 2 servings

**Enjoy!**

