

Baked Salmon in a Lemon Coconut Aminos Marinade SAVORY *recipe*
by *Monica @MonicaMayDesign* *with Coconut Aminos*

INGREDIENTS

- 2 Tbsp Coconut Aminos
- 2 Tbsp Alive Coconut Oil
- 2 Tbsp lemon juice
- 2 cloves garlic, minced
- 3 pieces of fresh wild-caught salmon
- Fresh herbs as desired (We used fresh cilantro)
- Pinch of Himalayan Pink salt

Prep Time 15 minutes (plus 1 hour to marinate)
Cook Time 35- 45 minutes
Serves 3



INSTRUCTIONS

Prepare marinade: Combine Coconut Aminos, lemon juice, garlic, salt and pepper to taste. Let the salmon marinate for at least an hour.
Preheat oven to 375 degrees F (190 degrees C).
Place salmon and any leftover marinade in a covered dish and bake 35-45 minutes, until easily flaked with a fork. While salmon is baking, prepare your favorite veggies or salad side dishes. We stir fried veggies for 5 minutes and drizzled them with Coconut Aminos. Enjoy!