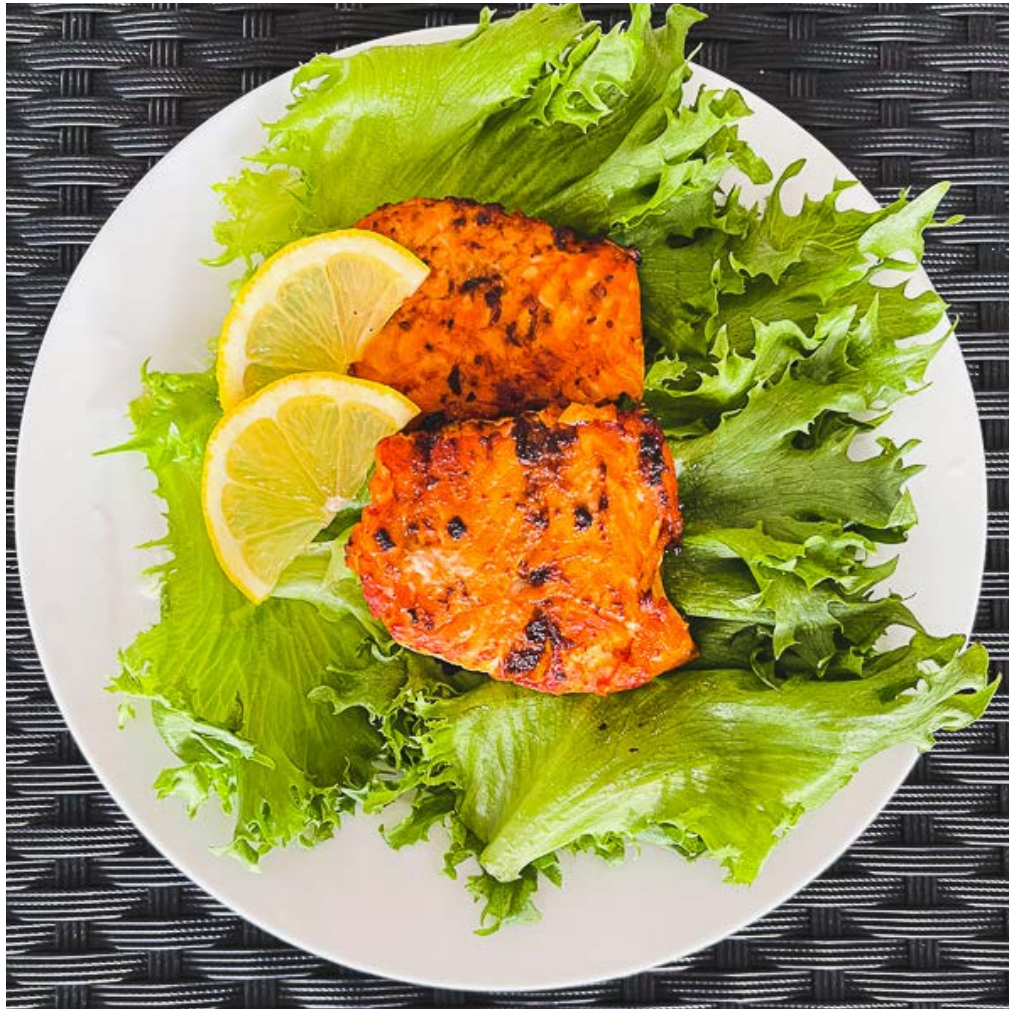


MAPLE-GINGER SALMON FILLETS



Protein	24.1 g
Carbohydrates	1.6 g
Fat	9.5 g

MAPLE-GINGER SALMON FILLETS

INGREDIENTS

125 g Raw wild salmon

MARINADE

1 Juice of large lemon

30 ml No-sugar maple syrup

6 g Sesame oil

1 tbsp Grated ginger

1 tbsp Light soy sauce

5 g Garlic

DIRECTIONS

In a small bowl, whisk together marinade ingredients. Add salmon fillets to the air fryer and generously pour the marinade over top

Air fry for approximately 15 minutes (or until cooked through and crispy) at 390F degrees. If you don't have an air fryer, bake at 450F degrees for about 10 minutes or until the salmon is cooked through.