



 slo.mixx  sloomixx

Order Online
Slomixx.com



Maple-Glazed Salmon with SLOMIXX®



Ingredients

- Olive oil, for coating the baking dish
- 1 clove garlic
- 3 Tbsp real maple syrup
- 1 tbsp Dijon mustard
- 1 tbsp rice vinegar
- 4 (6-ounce) skin-on salmon fillets
- 3 tsp SLOMIXX®



Directions

1. Arrange a rack in the middle of the oven and heat the oven to 250°F. Coat a 9x13-inch baking dish with olive oil.
2. Mince or grate 1 garlic clove and place in a small bowl. maple syrup, 1 dijon mustard rice vinegar, or tamari, and whisk to combine.
3. Lightly season the salmon fillets generously with SLOMIXX® and place skin-side down in a single layer in the baking dish. Spoon the maple glaze over the salmon, spreading it in an even layer over the fillets with the back of the spoon.
4. Bake, spooning some of the glaze from the pan over the fillets a few times as they cook, until the salmon is cooked through and flakes easily, 30 to 40 minutes. An instant-read thermometer inserted into the middle of the thickest part should register 120 to 130°F for medium-rare, or 135 to 145°F for well-done.

