

Citrus Glazed Salmon

8 ingredients · 25 minutes · 2 servings



Directions

1. Preheat the oven to 350°F (177°C). Place the salmon in an oven-safe baking dish and drizzle with half of the extra virgin olive oil and season with half the sea salt. Bake for 13 to 16 minutes, until cooked through and flaky.
2. In a skillet over medium-high heat, add the remaining extra virgin olive oil. Add half of the green onions, mushrooms and the remaining sea salt. Cook for 5 to 6 minutes, until the mushrooms and green onion are lightly browned and cooked through.
3. In a small bowl, whisk together the orange juice, coconut aminos, lime juice and zest.
4. Add the salmon to a platter along with the mushroom mixture and remaining raw green onions. Drizzle the sauce over top. Serve and enjoy!

Notes

Leftovers

Refrigerate in an airtight container for up to three days.

More Flavor

Add chili flakes.

Additional Toppings

Top with sesame seeds. Serve with rice, cauliflower rice, leafy greens or roasted veggies.

No Coconut Aminos

Use tamari or soy sauce instead.

Ingredients

- 8 ozs Salmon Fillet
- 1 tbsp Extra Virgin Olive Oil (divided)
- 1/4 tsp Sea Salt (divided)
- 5 stalks Green Onion (chopped, divided)
- 1 1/2 cups Shiitake Mushrooms (stems removed, sliced)
- 1 tbsp Orange Juice
- 1 1/2 tsps Coconut Aminos
- 1 Lime (juiced, zested)

Nutrition

Amount per serving

Calories	310	Vitamin C	15mg
Fat	14g	Calcium	36mg
Saturated	2g	Iron	2mg
Carbs	22g	Vitamin D	30IU
Fiber	3g	Vitamin B6	1.1mg
Sugar	9g	Folate	65µg
Protein	25g	Vitamin B12	3.6µg
Cholesterol	62mg	Magnesium	56mg
Sodium	557mg	Zinc	2mg
Potassium	772mg	Selenium	69µg
Vitamin A	1272IU		