

Teriyaki Salmon and Broccoli

Servings: 4 Difficulty: easy

Ingredients:

- 12-16 oz raw salmon (4 servings)
- 1/3 C coconut aminos
- 2 T raw light colored honey
- 1 1/2 T rice vinegar
- 1 T toasted sesame oil
- Spices to taste: garlic powder, salt, pepper, ground ginger, red pepper flakes
- 1-2 bags broccoli florets

Directions:

1. Slice salmon into desired serving sizes, pat dry with a paper towel, and season both sides with salt and pepper
2. Make the teriyaki marinade: place coconut aminos, honey, vinegar, oil, and spices in a jar with a lid and shake up until marinade is well mixed
3. Add salmon pieces and about 1/2 of the marinade to a bowl or ziplock bag to marinate for 20-30 minutes. Use about 1/2 of the remaining marinade in a bag with broccoli and shake up until broccoli is coated evenly in a thin layer with teriyaki

4. While salmon marinates, preheat oven to 400 ° F and line a baking sheet with parchment paper
5. Place salmon on one half of the sheet pan and the broccoli florets on the other half, bake for 12-15 minutes. Use the rest of the marinade to brush onto the salmon before serving. This dish is amazing with rice!

Please tag me on instagram [@celiacsweetie](#) if you make this, or comment on this blog– I would love to see your recreations! Also please reach out if you have any questions about the recipe.

xo, Celiac Sweetie