

Roasted Maple Salmon



Salmon filet brushed with a touch of sesame oil, dusted with maple powder and lots of fresh dill

Serves 4

4 ~ 5oz salmon filets, skinned

4t sesame oil

4t maple powder ~ can find at Herbs & Spice

2t dill

Preheat oven to 350. Place salmon on baking sheet sprayed with non~stick cooking spray.

Brush salmon with sesame oil, top with maple powder and dill. Let sit at room temperature 20~30 minutes.

Roast salmon for 10 minutes for each 1" of thickness.

Prepare Ahead Tip

Salmon can be roasted, cooled and refrigerated. Reheat, covered, in microwave on medium~low level until warmed through.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com