



## Citrus Glazed Salmon

2 servings

25 minutes

### 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 tbsps Coconut Aminos
- 1 Lime (juiced, zested)

### Nutrition

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

### 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.