

Maple-Glazed Salmon

Recipe By *Sina Mizrahi*



Cooking and Prep:  40
m

Serves:  6

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Nine

Days, Passover

Diet: Gluten Free, Low Carb,
Sugar Free, Pescetarian, Paleo

Source: Relish by Binah

Magazine

Ingredients (8)

Main ingredients

- 6 skinless salmon fillets
- 2 tablespoons **Bartenura Olive Oil**
- 1 and 1/2 teaspoons paprika
- 1/2 teaspoon chili powder

- 1/4 teaspoon cumin
 - 1 and 1/2 teaspoons salt
 - 1/2 teaspoon garlic powder
 - 3 tablespoons maple syrup
-

Start Cooking

For the Salmon

1. Preheat oven to 400°F.
2. In a small bowl, combine the oil and spices.
3. Rub each fillet with the spice mixture and place in a pan.
4. Bake covered for 30 minutes.
5. Remove the fillets from the oven, glaze each fillet with maple syrup and return the fillets to the oven. Broil uncovered for 2 to 3 minutes.