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## **Honey-Orange Marinated Salmon**

*Serves 4*

1/3 cup reduced-sodium soy sauce

1/4 cup juice from an orange juice

1/4 cup honey

2 green onions, thinly sliced

1 tablespoon coconut oil melted

1 tablespoon sherry or apple juice

1 tablespoon minced fresh ginger root

1 pound salmon fillet

In a large resealable plastic bag, combine the first seven ingredients. Add salmon. Seal bag and turn to coat; refrigerate for 1 hour, turning several times.

Line an 8-in. square baking dish with foil; coat the foil with coconut oil. Place salmon fillet in prepared pan. Bake at 350 degrees F for 30-40 minutes or until fish flakes easily with a fork. Optional: You can cook down the marinade to be used as a sauce to drizzle over the salmon once served.