

3 Ingredient Baked Salmon for Tali (GF)

1 large boneless salmon fillet with skin on

3 tablespoons thick teriyaki sauce (gf)

2 tablespoons sweet chili sauce (gf)

Directions:

Rinse the salmon, front and back. Pat lightly with paper towels. Trim ends of salmon if raggedy. Place salmon on parchment paper covered rimmed baking sheet.

Slather salmon with both sauces till covered completely. Preheat the oven to 400 F/200 C. Let salmon sit to marinate for about 15-20 minutes. By then your oven should have come to temperature. Place pan in oven and bake 18-20 minutes or till browned and cooked through. Remove promptly from oven. Salmon should be perfectly cooked. Serve on platter to delighted guests or plate as you prefer. Nice with salad and boiled new potatoes with butter and salt.