

# Summer Salmon Salad w/ Honey Dijon Dressing

## Ingredients: For the Salmon

2-2 1/2 lbs. of Salmon  
1/4 c. Fresh Orange Juice  
1/4 c. Maple Syrup  
1 TB. Chopped Garlic  
2 TB. Dijon Mustard  
3 TB. Soy Sauce  
1/4 tsp. Salt and Pepper

## Ingredients: For the Dressing

1/4 c. Extra Virgin Olive Oil  
1/8 c. Apple Cider Vinegar  
4 TB. Honey  
2 TB. Dijon  
Sprinkle of Salt and Pepper  
Optional: Squeeze of Fresh Orange Juice

## Ingredients: For the Salad

Spinach  
Salmon  
Slivered Almonds  
Toasted Coconut  
Mandarin Oranges  
Red Bell Pepper-Diced  
Yellow Tomatoes  
Green Onions-Diced

## Directions: For the Salmon

1. Add all ingredients into a large sealed bag or bowl that has a lid and marinate salmon for a few hours. This is optional, if you can't marinate, don't worry.
2. Preheat oven to 350 degrees. Add salmon onto baking dish along with the liquid. Bake for about 15 minutes, or until the salmon easily flakes off of the fish.

## Directions: For the Salad/Salad Dressing

1. Add all of the salad dressing ingredients in a bowl and whisk until combined.
2. Add salad ingredients to a large bowl, scoop out to individual plates, add salmon on top, then drizzle with salad dressing.
3. Enjoy!!