

Maple Roasted Salmon: Sweet, Savory, and Perfectly Glazed

There are several reasons why Maple Roasted Salmon is a standout recipe. Here are just a few:



OVEN
400°F

TIME
30 min

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INGREDIENTS

- 4 salmon fillets (6 ounces each)
- 1/4 cup maple syrup
- 2 tablespoons Dijon mustard
- 1 tablespoon olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried thyme
- Salt and pepper to taste

DIRECTIONS

1. Follow these simple steps to make : Maple Roasted Salmon:
2. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
3. In a small bowl, mix together the maple syrup, Dijon mustard, olive oil, garlic powder, and dried thyme.
4. Place the salmon fillets on the prepared baking sheet and season with salt and pepper.
5. Brush the maple syrup mixture over the salmon fillets, making sure to cover them evenly.
6. Bake the salmon for 12-15 minutes, or until it flakes easily with a fork.
7. Remove from the oven and let it rest for a few minutes before serving.
8. Pro tip: For an extra caramelized finish, broil the salmon for the last 2-3 minutes of cooking.

TIPS FOR SUCCESS

Here are some additional tips to help you make the perfect Maple Roasted Salmon: Make sure to use real maple syrup for the best flavor.

Avoid using pancake syrup or artificial sweeteners.

For a spicier kick, add a pinch of cayenne pepper to the maple syrup mixture.

If you don't have Dijon mustard, you can use whole grain mustard or even honey mustard as a substitute.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/maple-roasted-salmon-sweet-savory-and-perfectly-glazed/>