

# Turmeric Salmon

Fire up the grill for these salmon filets. Take the cooking outside so you don't have to turn the oven on in the heat. Enjoy.

xoxo,

Kristin

1. Turn the grill on at 400 degrees or the oven at 425 degrees. You can also use an air fryer if you'd like.
2. Place the salmon in a baking dish.
3. Mix all the other ingredients together in a bowl. Pour over salmon and make sure the salmon is fully covered.
4. Marinate 15 minutes if you have time.
5. Grill or bake for 15-20 minutes until cooked through.

Recipe from [spinach4breakfast](#) on instagram. Serves 2.