

## INGREDIENTS

four 8 oz. salmon filets (about 2 lb.)

olive oil

soy sauce

3/4 cup mayonnaise

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## DIRECTIONS

- 1 Grease a baking pan with olive oil. Drizzle and rub the salmon filets with a small amount of soy sauce then put sauced side down on the baking pan. Drizzle and rub the other side of the salmon with more soy sauce. If the salmon has skin, place the skin side up in the pan. Cover the dish with plastic wrap and refrigerate for 30 minutes.**
- 2 Heat oven to 425° F. Remove baking dish from refrigerator and set aside to let come to room temperature for 15 minutes.**
- 3 Spread the mayonnaise evenly over the salmon, spreading it out to the edges of the baking dish. Bake until skin is golden brown and salmon is cooked through, about 20-25 minutes. Remove the salmon from the oven and set aside to let rest for 5 minutes before serving.**