

# Gluten-Free Paleo Pecan-Maple Salmon

## INGREDIENTS

- 4 (4 ounces) fillets of salmon
- salt and ground black pepper to taste
- 1/2 cup pecans
- 3 tablespoons pure maple syrup
- 1 tablespoon apple cider vinegar
- 1 teaspoon smoked paprika
- 1/2 teaspoon chipotle pepper powder
- 1/2 teaspoon onion powder

## METHOD

1. Place salmon fillets on a baking sheet and season with salt and black pepper.
2. Combine pecans, maple syrup, vinegar, paprika, chipotle powder, and onion powder in a food processor; pulse until the texture is crumbly. Spoon pecan mixture on top of each salmon fillet, coating the entire top surface. Refrigerate coated salmon, uncovered, for 2 to 3 hours.
3. Preheat the oven to 425 degrees F (220 degrees C).
4. Bake salmon in the preheated oven until fish flakes easily with a fork, 12 to 14 minutes.