Who says that your protein+veggies dinner should be boring and tasteless? Forget that! Here’s a protein-packed dinner recipe that has amazing flavor!

Salmon is full of healthy omega-3 fatty acids and B vitamins, so this is a dinner that you can feel great about eating. Increase the nutrition content of the meal even more by serving it with a salad of vibrant greens and some avocado.

Courtesy of [RealHealthyRecipes.com](http://email.fitpromailer2.com/c/eJxNjsGKwyAURb9Gdw1PfcZm4SKlFAqzmj-w-lJlkhiMMOTv62Q1cO_ucs_xea3O10sKViBogIEHCwP01PNkJYgroGxVWutOdDjehWyrmzAwmhsyhCnVreTFpZmK7HxeeLSBJoOTQ63JSy1fL4nSG-wDgBAeHF9o392bLvXY6GRLvCrNZxtr3ZgamXy0FHJzbK3xKOTTRvvfP1OPr7T-PANTdzEYgcIgL_b9S2Xdm9DhYs6nyH-K_T4fPlYWSRA)

**What You Need**  
Serves 2

1 fillet of fresh Salmon  
1 cup Lite Soy Sauce or coconut aminos  
2 tablespoons fresh minced ginger  
2 tablespoons honey

**Instructions**

1. Combine the Soy Sauce, Ginger and honey nectar. Place the Salmon in a pan and cover with the marinade for 1 hour in the fridge.
2. Prepare your grill. If desired, soak a cedar plank to barbecue the Salmon on.
3. Grill over medium heat until cooked through and flaky. Serve immediately and enjoy!

**Nutrition**  
One serving equals 300 calories, 12g fat, 8g carbohydrate, .5g fiber, and 40g protein.