

Recipe of the Week



La Choy® Grilled Teriyaki Salmon Fillet

PAM® Grilling Spray

1 salmon fillet with skin, cut into 4 pieces (1 fillet = 1-1/2 lbs)

1/2 teaspoon kosher salt

1/4 teaspoon ground black pepper

1 cup La Choy® Teriyaki Stir Fry Sauce-Marinade

1/3 cup thinly sliced green onions

1/4 cup orange juice

1 tablespoon grated orange peel

2 teaspoons grated fresh ginger

Spray nonstick grill pan with grilling spray; heat over medium-high heat. Meanwhile, sprinkle fish with salt and pepper.

Place fish in pan, skin-side down; cook 3 to 4 minutes per side or until desired doneness.

Combine stir fry sauce, green onions, orange juice, orange peel and ginger for sauce. Serve with salmon.



Another great recipe from www.bv.bm

