



# grilled serrano salmon

## ingredients

- 1 Salmon filet, grilled
- 2 tbsp **Serrano Chili Sauce (KG5028HG)**
- 4 oz Baby bok choy, leaves
- 1 tbsp **Sweet Garlic Teriyaki Marinade And Sauce (KG3262HG)**
- 6 oz **Fiery Asian Slaw**

## directions

1. Grill mark salmon filet on both sides. Place on a pan and brush with Serrano Chili Sauce (KG5028HG).
2. Place in 450°F oven and bake to desired temperature.
3. Serve with baby bok choy sautéed with Sweet Garlic Teriyaki Marinade and Sauce (KG3262HG) and **fiery asian slaw**.

## fiery asian slaw

### ingredients

- 4 oz Asian slaw mix
- 2 fl oz **Cucumber Wasabi Dressing (KE2204-2)**
- 1 sprig Cilantro

### directions

1. Make fiery Asian slaw by mixing Asian slaw mix with Cucumber Wasabi Dressing (KE2204-2) until coated.
2. Garnish with cilantro and serve.