

# Sweet Chili- & Teriyaki-Glazed Salmon

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Recipe ID: 84262

Found in: Fish & Seafood Entrée, HACCP Process 2

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Created at: #

## Contains

Wheat (W), Gluten (G), Fish (F), Soy (So), Sesame (Se)

## Information

Dot Color:	Yellow	Yield:	1.6875 lb
Portion Size:	4 1/2 oz	Number of Portions:	6
Prep Time:	0h 10m		
Cook Time:	0h 00m		
Primary Cooking Method:	Pan Sear		

Ingredient	Allergen(s)	Amount
low-sodium soy sauce	W, G, So	4 1/2 Tbs, 1 tsp
scallions (green onions)		1 1/4 oz
sweet chile sauce	LM-W, LM-G, LM-F, LM-So	2 Tbs, 1 1/4 tsp
unsweetened orange juice		2 Tbs, 1 1/4 tsp
honey		1 Tbs, 1/2 tsp
ginger root		1/2 oz
sesame oil (toasted)	Se	1 tsp
fresh peeled garlic cloves		1/8 oz
unsalted toasted sesame seeds	Se	1 tsp
salmon fillets	F	1 3/4 lb, 2 oz
vegetable oil		1 Tbs, 1/2 tsp

## Methods

- . To prepare ingredients: Chop green onions. Mince ginger and garlic.
- . Preheat oven to 350°F.
- . In a non-reactive bowl, combine all ingredients except salmon and oil. Reserve and set aside 1/2 of the marinade. Place salmon pieces in bowl with the rest of the marinade and refrigerate 1 hour.
- . On a hot flat top grill, add oil and sear salmon pieces until golden brown on one side only. Place on a sheet pan and brush with some of the reserved marinade.
- . Cook in oven until proper internal temperature is reached. Remove and drizzle remaining marinade over fish.