



## Ginger Salmon

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

*Serves: 4 people*

*Ready in: 30 minutes*

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## Fresh Seafood



2lbs skinless salmon filets, cut into 4 pieces

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## Ingredients

5 tbsp olive oil  
1 tbsp fish sauce  
1 tbsp tamari sauce  
¼ red bell pepper, julienned  
2 cups peeled, julienned ginger  
1 cup green onions, cut diagonally into 2 inch pieces  
lime wedges  
sea salt

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## Instructions

1. Heat oil in large skillet over medium-high heat. Add ginger and cook, stirring until brown and crisp (about 7 minutes). Remove ginger and let it drain on paper towels, leaving 1 tbsp of the oil in the pan.
2. Cut salmon filets in half length-wise and add to the pan, cooking on both sides until lightly browned. Add sugar, tamari sauce, fish sauce and salt to taste. When mixture bubbles, add ginger, pepper and green onions. Stir gently so as

not to break the salmon and cook until vegetables are heated through. Serve with lime wedges.