



BLACKENED ASIAN SALMON WITH PAN ROASTED BOK CHOY

Serves 2-4

Salmon:

- 1 lb Salmon, cut into individual portions
- 1 Tbsp **Sriracha Sea Salt**
- 3 Tbsp **Black Garlic Tamari Soy Balsamic**
- 1 Tbsp **Toasted Sesame Oil**
- 1 Tbsp **Black Garlic Shiitake Rub & Seasoning**
- 2 Tbsp **Roasted Shallot Oil**

Bok Choy:

- 2 heads Baby Bok Choy, cleaned & stems, separated
- 1 tsp **Sriracha Sea Salt**



1. Clean the salmon and pat dry. We like to remove the skin prior to cooking but this is a personal choice. Season with sea salt and set aside.
2. To create the sauce, combine the black garlic tamari soy balsamic, toasted sesame oil, and black garlic shiitake rub. Stir to combine. Set aside.
3. Heat a large skillet over medium heat. Drizzle with Roasted Shallot olive oil.
4. Add the Bok Choy and sprinkle with sea salt. Place the lid on the pan to steam for about 5 minutes then remove and set aside as the fish cooks.
5. Add another 1 Tbsp of Roasted Shallot olive oil to that pan.
6. Once hot, add the salmon fillets and sear each side for 1 minute. Drizzle the sauce over each side of the salmon and continue cooking for 1-2 minutes per side.
7. Remove from the pan, arrange alongside the Bok Choy and serve! Enjoy!

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