



XOX Sweet Teriyaki Grilled Salmon

A healthy, delicious and light, grilled salmon with XOX Sweet Teriyaki Sauce serve with salad, over rice or noodles.



Ingredients: - Single Serving

3 Tbsp.	XOX Teriyaki Sauce (Starport 417)
6 oz.	Salmon
1 Tbsp.	Corn oil
1 stalk	Green onions, bias cut 1” for garnish
1 slice	Lemon for garnish

Instructions:

1. Brush oil and 1 Tbsp. **XOX Sweet Teriyaki Sauce** on salmon and set aside.
2. Heat a grill on medium high heat and grill salmon 3-5 minutes on each side and baste with **XOX Sweet Teriyaki Sauce**, remove when internal temperature reaches 150F.
3. Garnish with green onions and sliced lemon.
4. Salmon may be cook on a sauté pan; heat pan on medium high heat, add oil then salmon and sauté about 3-5 minutes on each side until international temperature reaches 150F. Then add on **XOX Sweet Teriyaki Sauce** and let it reduce, remove and plate.
5. Garnish with green onions and sliced lemon.