



Wild Salmon with Asian Barbeque Sauce

Active Time: 15 minutes | **Total Time:** 15 minutes | **Serves:** 4

Nutrition Information Per Serving

302.2 calories, 4.18 g carbohydrate, 0.39 g fiber, 3.79 g NET carbs, 34.26 g protein, 15.2 g fat

Ingredients

- 4 Tbsp(s) Premier Japan Hoisin Sauce
- 1 Tbsp organic tamari (gluten free soy sauce)
- 1 Tbsp organic ginger, grated
- 24 ounce(s) wild salmon
- 1 Tbsp organic sesame seeds
- 1/2 tsp(s) crushed red pepper flakes
- 3 tsp(s) organic toasted sesame oil
- 2 Tbsp(s) organic rice vinegar

Preparation

1. Combine hoisin, rice vinegar, tamari, sesame oil, red pepper and ginger in a small non-reactive bowl. Divide sauce in two (basting and serving).
2. Preheat grill or grill pan to medium-high.
3. Brush the salmon with half of the sauce and top with sesame seeds. Grill salmon, skin side down for 8-12 minutes or until desired doneness.
4. Serve with remaining barbeque sauce.

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