



# No Name® Original Salmon Salad with Cilantro Chili Dressing



## INGREDIENTS:

- No Name® Original Salmon Fillets

## Dressing/Glaze:

- 1 Tbls. Olive Oil
- 1 Tbls. Lime Juice – fresh
- 1 Tbls. Honey
- 1 Tbls. Dijon Mustard
- 1 Tbls. Hoisin Sauce
- 1 tsp. Jalapeno – finely diced
- 2 Tbls. Cilantro – chopped
- 1 tsp. Shallots – finely diced

## Salad Ingredients:

- 3 oz. Chopped Salad Greens
- 1/2 tsp. Mint – finely chopped
- 1 oz. Pea Pods – blanched
- 2 oz. Mandarin Oranges – approx. 10 pieces
- 2 oz. Pineapple – diced, approx. 7 pieces
- 1 oz. Sliced Water Chestnuts – approx. 8-9 pieces
- 1 oz. Grape Tomatoes – 5 ea.
- 1/4 oz. Almonds – toasted, approx 1½ Tbls.
- 1/2 oz. Fried Rice Noodles



## **COOKING DIRECTIONS:**

1. Blend all dressing/glaze items together.
2. Pour 1 Tbls. of the dressing over the salmon and bake salmon according to package directions.
3. Place chopped salad greens on a plate. Lightly coat the greens with  $\frac{1}{2}$  of the dressing. Arrange the pea pods, oranges, pineapple, water chestnuts and tomatoes around the outside edge of the salad.
4. Place the rice noodles on top of the greens in the center of the salad. Place the cooked salmon on top of the rice noodles.
5. Top with toasted almonds and chopped mint.
6. Pour the remainder of the dressing over the salad and serve.