



ASIAN SALMON & SLAW

2 salmon fillets (skin on or off)
¼ cup coriander leaves chopped
1 garlic clove crushed
½ teaspoon ginger grated
1/8 cup rice wine vinegar or 1/8 cup apple cider vinegar
1 tablespoon sesame oil
1 tablespoon honey or ½ teaspoon stevia
1 tablespoon soy sauce or tamari
4 cups shredded chinese cabbage
2 cups shredded red cabbage
1 shredded carrot
3 spring onions, sliced diagonally
1 tablespoon sesame seeds, toasted
1 lime

Combine coriander, garlic and ginger in a bowl – slice a pocket into the salmon fillets and spoon mixture into each pocket.

Season the salmon fillets with sea salt and fresh cracked pepper to your liking – place aside until ready to cook.

In a jug mix vinegar, oil, honey and soy together.

Combine chinese cabbage, red cabbage, carrot and spring onions and pour dressing and toss well to combine.

In a fry pan, spray a little oil and toast the sesame seeds.

Now bbq or fry the salmon fillets for approx. 4 minutes – turn and cook other side for about 2 mins or until cooked to your liking.

Plate up and enjoy!