

RECIPE | PEPPERS



ASIAN GRILLED PEPPERS & SALMON

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ASIAN GRILLED PEPPERS & SALMON



20 min

8 min
PREP.

12 min
COOKING



4



easy

INGREDIENTS

- 1 lb** Pure Flavor® Aurora Bites Mini Sweet Peppers
- ½ lime, zested and juiced
- 1 ½ lbs** salmon
- 4 tbsp** hoisin sauce
- 2 tbsp** rice vinegar
- 2 tbsp** soy sauce
- 2 tbsp** mirin

- 1 tbsp** fresh ginger, minced
- 2 tsp** paprika
- ½ tsp** garlic powder
- Vegetable oil, for brushing
- Lime wedges, for garnish
- Green onions, thinly sliced, for garnish
- Sesame seeds, for garnish

DIRECTIONS

- 1** In a large bowl, whisk together hoisin sauce, rice vinegar, soy sauce, mirin, paprika, ginger, lime juice and zest, and garlic powder.
- 2** Preheat the grill on high and brush with oil.
- 3** Slice salmon into fillets and add with peppers in a cast iron pan. Drizzle sauce over and cook for 10-12 minutes until salmon is cooked through.
- 4** Garnish with green onions and sesame seeds, and serve with lime wedges.