

## Maple Salmon Salad

Servings: 2

### INGREDIENTS

- 2 ea Chef's Line™ salmon sliders
- ¼ c maple marinade (see right)
- ½ c mesclun salad mix
- ¼ c red onion, shaved
- 4 ea baby carrots
- ⅓ c wontons, crispy fried
- ½ c Monarch® Thai satay salad dressing

### PREPARATION

Marinate salmon sliders in maple marinade for one hour. On flattop grill or saute pan over medium heat, cook salmon for 3 to 4 minutes on each side to obtain a nice crispy crust. While salmon is cooking, toss salad mix with onions, carrots, wontons and Thai satay dressing, coating all ingredients. Add salad mix to plate. Top with salmon sliders.



### Maple Marinade

#### INGREDIENTS

- ¼ c maple syrup
- 2 T soy sauce
- 1 t garlic, chopped
- 1 t fresh lime juice
- ¼ t chili paste

#### PREPARATION

In a small mixing bowl, blend all ingredients. Set aside.

