

SESAME GINGER SALMON SALAD

Preparation: 15 minutes | Cooking: 15 minutes | Servings: 4

INGREDIENTS

10 ounces mixed greens, washed
4 wonton wrappers, cut in 1/2-inch strips
4 salmon pieces (about 2 pounds)
1 clove garlic, chopped
1 cup shredded carrots
1/4 cup vegetable oil
3 tablespoons white vinegar
2 tablespoons green onions
2 tablespoons soy sauce
2 tablespoons honey
1 tablespoon sesame oil
1 tablespoon extra-virgin olive oil
Kosher salt
Piece ginger, chopped



INSTRUCTIONS

Preheat oven to 475°. In the bowl of a mini food processor, add soy sauce, ginger, garlic, green onions, sesame seeds, vegetable oil, vinegar, honey and sesame oil. Pulse and blend until smooth; keep in refrigerator until ready to serve. On a rimmed sheet pan, toss wonton strips with a drizzle of sesame oil and then season with salt and pepper. Spread wonton strips in an even layer across the sheet pan, and bake until golden brown, 4 minutes. Season salmon with salt and pepper. Heat cast-iron skillet over high heat and add olive oil to pan. When the pan is almost smoking, carefully place salmon in pan skin-side up. Cook for 4 minutes on each side. Toss mixed greens and carrots with sesame ginger dressing. Serve salmon on bed of greens, garnish with green onions and drizzle with remaining dressing.