

Steamed Salmon

Add to water to flavor salmon while steaming:

- Sliced fresh ginger
- Sesame oil
- Lemon Juice
- Soy sauce
- Onions
- Honey Ginger Balsamic
- Lime Juice

Steam Salmon for 20 minutes or so till done

Rice

Add about 1 tbsp. of Persian Lime Oil to water and prepare rice as usual in rice cooker.

Sauce

- ½ t. Sesame oil
- 1 T. Persian Lime
- 1 T. Honey Ginger White Balsamic
- ½ t. Soy sauce

Spinach

Sauté fresh spinach with chopped garlic and chopped onions in Persian Lime Olive Oil and a touch of sesame oil

Assemble:

1. Put sauce in middle of plate
2. Top sauce with rice
3. Place salmon on top of rice.
4. Circle with sautéed spinach
5. Top salmon with a little more sauce
6. Sprinkle Honey Ginger Balsamic on top of salmon to taste.