

Chipotle Salmon with Chili-lime Baby Bok Choy

Grilled salmon and baby bok choy drizzled with a sauce made from Chipotle Olive Oil and fresh limejuice.

- 6 6oz Salmon fillets
- 6 each Baby Bok Choy (steamed)
- 6 Lime wedges to serve

Chili Lime Dressing

- 2 Tbsp Chipotle Oil
- 2 Tbsp Mustard Seeds
- 2 garlic cloves thinly sliced
- 1/3 cup chopped Ginger
- 4 oz Brown Sugar or Palm Sugar
- 2 tsp Fish Sauce
- Juice of 6 Limes (or you could use some Persian Lime Oil)

1. Season salmon with salt and pepper and grill to desired doneness. Meanwhile, heat chipotle oil in saucepan to medium and add mustard seeds so they pop. Turn heat down to low and add garlic so that it cooks to golden brown. Add ginger, limejuice, fish sauce, and sugar & whisk to combine and turn off heat. Drizzle salmon and baby bok choy with chipotle lime sauce and garnish with fresh cilantro.