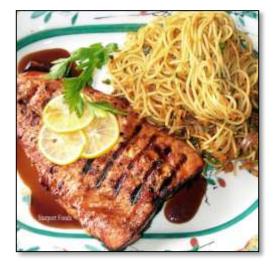
## **Starport Foods**



## **Grilled Salmon with Jamaican Jerk Sauce**



## Ingredient List: for Two

1⁄4 C.	<b>Jamaican Jerk Sauce</b> (Gluten Free Starport 125)
<sup>1</sup> ⁄4 C.	<b>Garlic Sesame Sauce</b> (Starport 209) (for pasta)
1-1.5 lbs.	Filet of Salmon, skin-on
3 Tbsp.	Corn oil
3 C.	Pasta cooked (Your choice)
½ C.	Sliced red onions (for pasta)
½ C.	Shredded carrots (for pasta)
¹⁄₄ C.	Minced parsley or cilantro (for pasta)

## Instructions:

- 1. Marinate salmon with 2 Tbsp. of **Jamaican Jerk Sauce** and 1 Tbsp. of oil about 15 minutes. (Save remaining sauce and oil for later)
- 2. Cook pasta according to manufacturer's instruction.
- 3. Cut vegetables and set aside.
- 4. Heat a pan on high heat; add 1 Tbsp. oil, then onions and sauté about 30 seconds.
- 5. Add in cooked pasta then **Garlic Sesame Sauce**, shredded carrots and parsley, toss well. Remove and keep warm.
- 6. Heat a grill, when hot, place salmon with skin side down on grill about 5 minutes, and baste salmon with leftover marinade.
- 7. Turnover salmon and grill another 3-5 minutes until desired doneness.
- 8. Remove and place skin side on plate then drizzle on remaining 2 Tbsp. fresh **Jamaican Jerk Sauce** on each serving.
- 9. Divide portions and add on pasta.
- 10. Garnish with sliced lemon.