



Grilled Salmon with Jamaican Jerk Sauce



Ingredient List: for Two

- ¼ C. **Jamaican Jerk Sauce** (Gluten Free Starport 125)
- ¼ C. **Garlic Sesame Sauce** (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)
- ¼ 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.