



WILDISLE FERMENTS

# TERIYAKI PINK SALMON

Prep time: 15 minutes

Serves: 4 people

## FAST PREP: COOK FROM FROZEN

1. Empty entire package into **oven-safe dish**.
2. **Bake** approximately 15-20 minutes at 350F, until salmon is warm in the centre and flesh flakes all the way through.

## OR THAW AHEAD & BBQ

1. **Thaw in fridge overnight.**
2. **Preheat BBQ to 350F.**
3. **Grill Salmon:** Remove salmon from package and pat dry with paper towel. Brush salmon with some vegetable oil or non-stick oil aerosol then place on the grill. Cook uncovered until the flesh looks opaque one-third of the way up. Then flip salmon pieces and put BBQ lid down for no more than 2 minutes. Salmon pieces are done when they feel firm to the touch on outside, but still have some give on the inside. Doneness can also be observed when the fish starts to flake all the way through.
4. **Enjoy!** Great with steamed rice and your favorite veggies.



View web guide: <https://www.wildisleferments.com/ideas/Teriyaki-Pink-Salmon>

Order seafood from Tide to Table: <https://shop.walcan.com/>

