

# Wild Salmon & Snow Peas

## Ingredients:

3 lbs. Wild Salmon Fillet  
2 cups Soy Sauce  
½ cup Orange Juice Concentrate  
4 Cloves Fresh Garlic  
2 tbsp. Sesame Oil  
1 tsp. Vegetable Oil  
2 cups Sliced White Onions  
6 cups Snow Peas  
2 tbsp. Sesame Seeds (for garnish)



## Directions:

Cut salmon into 1 1/2 inch cubes and place in a resalable plastic bag. In a small bowl, combine soy sauce, orange juice concentrate, garlic and sesame oil; pour half the marinade into the plastic bag with salmon. Marinate the fish for 30 minutes in the fridge. Coat a nonstick frying pan or wok with vegetable oil. Remove salmon from bag; discard leftover marinade. Stir-fry salmon over medium-high heat, about five minutes. Turn salmon over gently so that all sides cook evenly. Be very careful with the salmon pieces so they stay intact. Remove salmon from wok and add sliced onion. Stir-fry onion until brown, about five minutes. Add snow peas (add other vegetables if desired) and stir-fry until they turn bright green, about one minute. Return salmon to pan and pour reserved marinade over fish and vegetables. Cook for 2-3 minutes or until sauce has thickened. Serve with 1/2 cup of brown rice for each plate, if desired.

**Servings: Yield 4 Servings**