

Chopped Asian Salad with Pepper Jelly Glazed Salmon

- 2 (5 to 6 oz. each) skinless salmon filets
- 1/4 cup Pam's Pepper Jam
- 2 tablespoons sesame oil
- 2 tablespoons low-sodium soy sauce
- 1 teaspoon chili paste with garlic
- 1 pkg. (12 oz.) DOLE® Chopped Asian Blend Salad
- Salt and ground black pepper, to taste
- Chopped cilantro, as needed
- Sliced Green Onions (to taste)
- Chow mien noodles



Hot Pepper Sesame Dressing (makes about ½ cup)

Whisk together: 2 tablespoons Pam's Hot Pepper Jam (or your choice of flavor); 3 tablespoons sesame oil; 2 tablespoons rice wine vinegar; 1 tablespoon low-sodium soy sauce; season with salt and pepper, to taste.

Directions:

Preheat oven to 400°F. Line baking sheet with foil; spray with cooking spray. Stir together jam, sesame oil, soy sauce and chili paste in large bowl. Add salmon and turn to coat; marinate 15 minutes at room temperature.

Remove fish from marinade and place on prepared baking sheet. Season with salt and pepper. Bake (or grill) 6 minutes and brush more marinade over fish; bake an additional 6 minutes or until fish is desired doneness.

Toss together salad and Pepper Sesame Dressing in large bowl. Transfer to platter or serving plates. Top salad with salmon; garnish with chopped cilantro, Green Onion and chow mien noodles.