
Ka'u Orange Teri Salmon Salad

Total time: 8 hrs 34 min Yield: 2 servings

Ingredients

3 1/2 cup uCook Ka' Orange Sauce (divided)
3 cup soy sauce
1 1/2 cup brown sugar
3 tsp orange zest (divided)
1 5/8 tsp Kosher salt (divided)
2 salmon fillets, 6 oz. each (1/2" thick)
1 orange segment (juice only)
2 Tbsp water
5 Tbsp vegetable oil (divided)
1/4 cup sesame oil
1 Tbsp mayonnaise
1 Tbsp rice vinegar
4 oz mixed salad greens
cucumber (sliced)
grape tomatoes
orange segments

Prep Time: 8 hrs 30 min Cooking Time: 4 min Total Time: 8 hrs 34 min

Instructions

In a large mixing bowl, combine 3 cups Ka' Orange sauce, soy sauce, brown sugar, 2 tsp. orange zest and 1½ tsp. Kosher salt to make the Ka' orange teriyaki sauce. Let it sit for at least 30 minutes before using. Yield is 7 cups. Place the salmon fillets into a zip top bag with 6 tbsp. of Ka' Orange teriyaki sauce. Seal the bag and refrigerate for one day to marinate. Refrigerate remaining sauce; keeps for 2 months.

In a small mixing bowl, combine ½ cup Ka' Orange sauce, juice from 1 orange segment, water, 1 tsp. orange zest, 4 tbsp. vegetable oil, sesame oil, mayonnaise, rice vinegar and ? tsp. salt to make the vinaigrette; whisk until smooth and creamy and refrigerate until the next day.

Remove the salmon from the marinade and set aside. Heat 1 tbsp. vegetable oil in a non-stick pan over medium heat and sear salmon for 1 minute on each side. Remove salmon from the pan and glaze with 2 tbsp. Ka' Orange teriyaki sauce.

In a mixing bowl or on a platter, combine the salad greens, cucumber, tomatoes and orange segments and top with a seared salmon fillet. Serve with Ka' Orange vinaigrette. Enjoy this light and refreshing

meal with a cold peach iced tea.

Recipe brought to you by:

Chef Elden Rodrigues