

Teriyaki Salmon Sandwich

By Claire Dieterich



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Ingredients

Teriyaki Salmon:

- 4-6 Prince William Sound salmon fillets
- salt and pepper for seasoning
- 1/4 cup soy sauce
- 3 tbs rice vinegar
- 2 tbs brown sugar
- 2 tbs sesame oil
- Olive oil for cooking

Sesame Slaw:

- 4-6 cups shredded green cabbage
- 3 tbs rice vinegar
- 1/2 tsp garlic powder
- 1 tsp salt
- 3 tbs sesame oil
- 2 tsp granulated sugar
- 1/2 cup chopped fresh chives

Sriracha Mayo:

- 1/3 cup mayo
- 1-2 tbs sriracha, to taste
- buns for serving

Instructions

- Pat the salmon fillets dry with a paper towel and season with salt and pepper.
- In a small bowl, whisk together the soy sauce, rice vinegar, brown sugar, and sesame oil.
- Place the fish in a shallow dish or in a ziplock bag.
- Pour the marinade over the fish, flipping to ensure it's evenly coated.
- Cover the dish or seal the bag and refrigerate for one hour.
- While the fish is marinating, make your slaw. In a bowl, toss the cabbage with the rice vinegar, garlic powder, salt, sesame oil, sugar, and chives.
- When the salmon is done marinating, heat the olive oil in a large skillet
- Place the salmon skin side up in the pan and cook for about 5 minutes per side until it flakes easily with a fork.
- In a small bowl, mix together the mayo and sriracha, adding as much as you want for spice!
- Spread the sriracha mayo on a bun, place the salmon on top, and top with the sesame slaw.
- Enjoy!

Not in the mood for burgers? Make the fillet solo and plate with your favorite side!



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WILD ALASKA SOCKEYE
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