

Salmon Salad



Ingredients

1 scallion, minced	2 tablespoons soy sauce
1 tablespoon rice vinegar	1 tablespoon honey
1 teaspoon minced fresh ginger	1 teaspoon fresh Garlic
1 teaspoon red pepper flakes	1 pound center-cut salmon fillet
1 teaspoon toasted sesame seeds	Lettuce
4 Azteca Salad Shells -baked	

Directions

Whisk scallion, soy sauce, vinegar, honey, ginger, garlic and red pepper flakes in a medium bowl until the honey is dissolved. Place salmon in a sealable plastic bag, add 3 tablespoons of the sauce and refrigerate; let marinate for 15 minutes. Reserve the remaining sauce. Preheat broiler. Line a small baking pan with foil and coat with cooking spray. Transfer the salmon to the pan, skinned-side down. (Discard the marinade.) Broil the salmon 4 to 6 inches from the heat source until cooked through, 6 to 10 minutes. Drizzle with the reserved sauce and garnish with sesame seeds serve over a bed of lettuce in the Azteca Taco Salad Shell. Makes 4 servings.