



H.A.J. KALE & SALMON SALAD



INGREDIENTS:

Baby squash, whole
Red jalapeno, sliced
Green jalapeno, sliced
Red onions, diced
Lemon slices
1 tbsp Detroit Jam Co. Honeyed Apricot Jalapeno Jam
¼ c orange juice
1/8 tsp sea salt
¼ c white wine vinegar
4 cups fresh baby kale leaves
1 large fillet of salmon, skinned

Preheat oven to 400 degrees.

PREPARATION:

- 1- Cook the squash in a pan over medium high heat for 12 minutes. Toss frequently to avoid sticking. Add the jalapenos and red onions. Continue to cook for another 12 minutes. Cook until squash is tender.
- 2- Mix the orange juice, salt, vinegar, and jam in a bowl. Whisk together until well incorporated. Place the salmon on a lined baking dish. Pour the sauce over the salmon and roast in the oven for 20 minutes.
- 3- Plate the kale. Place the salmon on top of the kale in the middle of the plate. Spoon the veggie mix around the salmon and garnish with lemon slices.
- 4- Serve immediately & enjoy!

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