

CAFE THOMPSON RECIPE



CILANTRO HONEY CHIPOTLE GRILLED SALMON

Bring bold flavors to the dinner table with this easy, sweet, smoky, tangy and tender Cilantro Honey Chipotle Grilled Salmon caressed in a buttery glaze. Summer is for salmon on the grill!

SERVES 6

INGREDIENTS

- 3 tablespoons oil, olive
- 3 tablespoons peppers, chipotle in adobo sauce, canned, minced
- 5 teaspoons honey, bulk
- 5 teaspoons juice, lime
- 2 pounds salmon (5 1/2-ounce portions)

DIRECTIONS

Combine the olive oil, adobo sauce, honey and lime juice in a small bowl, stirring well with a whisk. Add to a blender

Marinate the salmon and then grill on each side 3 to 4 minutes.

Placed in the oven at 350 F for 10 minutes until done.

Serve hot.

Side dish

Garlic Roasted Broccoli and Cauliflower

