

TEXAS PETE® FIERY SWEET GLAZED SALMON FILET with CUCUMBER, AVOCADO and JALAPENO SALAD

SALMON INGREDIENTS:

½ side Salmon
2 cups + 1 cup (for basting) Texas Pete® Fierly Sweet Sauce

SALAD INGREDIENTS:

1 each cucumber, small dice
2 each avocado, medium dice
1 each jalapeno, minced
½ each red onion, small dice
4 tbsp. cilantro, chopped
¼ cup extra virgin olive oil
Salt and pepper to taste



SALMON PREPARATION:

Marinate Salmon in Texas Pete® Fierly Sweet Sauce for 30 minutes. Utilize medium high heat; grill or plank Salmon until internal temperature reaches 145° F. Brush liberally with additional Texas Pete® Fierly Sweet Sauce.

SALAD PREPARATION:

Combine all ingredients & gently fold together. Serve alongside Salmon.

