

Firecracker Salmon

Salmon:

1.5 lb skinless salmon fillet, cut into 1 ½ inch wide strips

2 to 3 Tbsp. canola oil

Chopped chives for garnish

Marinade:

1/3 to ½ cup Sriracha sauce

½ to 2/3 cup brown sugar, or more to make it less spicy

3 Tbsp. soy sauce

3 garlic cloves, grated or pressed

½ to 2 tsp. red pepper flakes

½ to 1 tsp salt

Mix together marinade ingredients in a large bowl.

Marinate salmon portions in the refrigerator for 30 to 60 minutes.

In a large, oven-proof skillet, heat oil over medium-high heat.

Pan-sear salmon on both sides, about 2 to 3 minutes on each side, until crispy.

Preheat oven to 400 degrees F.

Transfer pan to oven and finish cooking through, about 5 minutes (recommended internal temp: 145F).

Garnish with chopped chives. Makes 4 servings.

Source: Costco Magazine/Multiexport Foods