

CopyCat Ruth's Chris Steak House Sweet and Sour Salmon

Ingredients

2 – 4 ounces salmon fillets
Canola Oil divided
1/2 teaspoon Sea Salt to taste
1/2 teaspoon ground Black Pepper to taste
4 ounces Carrots julienned
4 ounces Asparagus sliced
1 ounce Caramelized Onions
2 ounces Sweet Thai Chili Sauce
1 tablespoon fresh chopped Parsley
2 tablespoons diced Red and Green Bell Peppers

Directions

Preheat oven to 450°F.

Season salmon fillets with sea salt and pepper on both sides.

Place a large, heavy oven-safe sauté pan over medium high heat.

Add 1 – 2 ounces oil to pan.

Place salmon fillets in pan.

Place another large sauté pan over medium high heat and add 1-2 ounces oil.

Add carrots, asparagus and onions to the 2nd pan. Stir to mix well.

Flip the salmon fillets when the first side is done.

Pour sweet chili sauce over the salmon.

Remove the pan from the stove and place in the oven for about 5 minutes.

Place the pan with the salmon back on the stove to reduce the sauce a bit, if necessary.

Pour the vegetable pan onto a plate and place the salmon fillet on top. Pour the remaining sauce over the top.

Finish with a sprinkling of peppers and parsley.