



INGREDIENTS:

- 1/4 cornstarch
- 1 tbs sesame seeds
- 2 (6 oz each) salmon fillets
- 1/2 tsp ginger, minced
- Salt and pepper to taste
- Olive oil, as needed
- 2 tbs sweet chili sauce
- 1 tsp fish sauce
- 2 each baby bok choy
- lime wedges, garnish
- sesame seeds, as needed

DIRECTIONS:

1. Dry salmon fillets with paper towel and season evenly all the way around with salt, pepper, and sesame seeds.
2. Lightly dust entire filet with cornstarch.
3. In a medium-high heat pan, with just enough olive oil to coat the bottom of the pan, place salmon fillets in gently and sear all the way around until you reach desired outcome. Add bok choy and cook while turning the fish to cook.
4. Turn heat down to low and spoon chili sauce over the top and drizzle small amount of fish sauce over the top.
5. Garnish with lime wedges and a sprinkle of sesame seeds.