FOOD



Honey Soy Grilled Salmon

The natural richness of salmon and it's high amount of Omega-3's makes it a great choice for a healthy meal that doesn't need much added fat. By stuffing a mixture of fresh herbs into the fillets, through a pocket, the fish is infused with bright flavors. A light glaze during the cooking process is the final touch.

Ingredients

- 1/4 cup packed cilantro leaves
- 2 scallions
- 2 teaspoons vegetable oil
- 1 teaspoon grated ginger
- · Kosher salt and freshly ground pepper
- 4 center cut skin-on wild salmon fillets, about 6 ounces each
- 2 teaspoons fresh lime juice
- 2 teaspoons low-sodium soy sauce
- 2 teaspoons honey
- 1/4 teaspoon black sesame seeds
- 1 1/3 cups cooked edamame
- · Lime wedges, optional garnish

Directions:

- 1. Preheat the grill over medium-high direct heat. Oil the grill grates. Finely chop the cilantro and scallion and mix in the oil and ginger. Season with salt and pepper.
- 2. Cut two 3-inch long slits through the skin lengthwise on the bottom of the salmon fillets, going about halfway into the salmon. Evenly stuff the slits with the herb mixture. Season the fish with salt and pepper.
- 3. Stir together the lime juice, soy and honey until smooth. Place the salmon, skin side up, on the grill and cook until well marked, 3 to 4 minutes. Turn the salmon and continue to cook, brushing the tops with the sauce, until the fish is cooked through, about another 3 to 4 minutes. Transfer to a serving plate and sprinkle the tops with the sesame seeds. Serve with edamame and lime wedges.
- 4. Broiler directions: Position an oven rack so that a baking sheet set on the rack is about 4-inches below the heat source. Preheat the broiler. Prepare the salmon as above and place the fillets, skin down, on a foil lined baking sheet coated with cooking spray. Broil, basting 3 to 4 times with the sauce, until just cooked through, about 6 to 7 minutes.

Fritos Taco Salad

Ingredients:

- 1 lg. head lettuce, chopped
- 1 (15 oz.) can Ranch style beans, drained
- 1 med. onion, chopped
- 2 tomatoes, diced
- 1 lb. Cheddarcheese, grated
- 3/4 of 8 oz. bottle Catalina dressing
- 1(13 oz.) pkg. Fritos, crushed

Directions:

1. Mix all together except Fritos. Chill 45 minutes. Add Fritos, mix and serve.



SAFEWAY ()



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