

## **Asian Grilled Salmon with Sesame Aioli Crisp Vegetable Wraps**

### Marinade

1 cup soy sauce  
1 cup rice wine vinegar  
1 ½ Tablespoon fresh lime juice  
1 ½ Tablespoon sesame oil  
3 teaspoons minced ginger  
3 teaspoons minced garlic  
pinch cayenne pepper  
3 tablespoons sesame seeds  
whisk together.

### Salmon

pieces of salmon  
Marinate salmon in ¼ cup of marinade for about 10 minutes, no longer than 45 minutes.  
If weather permits grill the salmon approx 4 minutes per side.  
Otherwise preheat oven to 425. Heat 1 tablespoon of olive oil in a sauté pan. Sear salmon in pan skin side up for about 2 minutes. Turn over and finish off in a hot oven for about 10 minutes more. Leaving the center of the salmon slightly pink in center is fine.

### Vegetable Wrap

¾ cup julienned carrot  
½ cup minced red bell pepper  
½ cup sliced green onion  
½ cup julienned seedless cucumber  
½ cup mango julienned (if you used the refrigerated jar brand, which is good, rinse mango pieces before slicing)  
¼ cup chopped cilantro  
1 tablespoon minced fresh basil (optional)  
1 tablespoon fresh minced mint (optional)  
at least 6 nice romaine leaves  
Toss all the vegetables with about ¼ to ½ cup of marinade. Spoon into romaine leaves.

### Sesame Aioli

1 cup mayo  
1 teaspoon lime zest  
1 teaspoon minced ginger  
1 teaspoon minced garlic  
1 teaspoon fresh lime juice  
1 teaspoon sesame oil  
mix together. Refrigerate.

Serve salmon with the romaine vegetables wraps and drizzle all with the sesame aioli.