

Seafood Charlie Recipe

Teriyaki Salmon

A Seafood Charlie Recipe

Servings: 4

PrepTime: 10 min

CookTime: 5 min

Ingredients

1 jar ShopRite Trading Company Teriyaki Sauce

4 (4- to 6-oz.) salmon fillets

1 Tbs sesame seeds, toasted

Directions

1. Pour teriyaki sauce into a baking dish. Add fillets, turning to coat. Cover and refrigerate 30 minutes, turning fillets occasionally.
2. Coat grill rack with nonstick cooking spray. Preheat grill to medium-high (350°F to 400°F). Remove fillets from marinade; discard marinade. Grill fillets 4 to 5 minutes per side or until fish flakes easily with a fork and the center is still translucent. Transfer fillets to a platter. Sprinkle with sesame seeds, and serve.

Enjoy!