ROASTED PINEAPPLE & SOY-GLAZED SHISHITO PEPPER SALMON POKE

Prep Time: 20 minutes  
Cook Time: 0 minutes  
Serves: 4  
Cooking Level: Easy

INGREDIENTS:
• 1 can Pineapple Rings  
• 4 Shishito Peppers, chopped into rings (seeds in for more heat if desired!)  
• 2 oz Sesame Oil  
• 3 oz Soy Sauce  
• 2 oz Mae Ploy Sweet Chilli Sauce  
• 1 oz Green Onion, sliced  
• 1 lb Fresh Salmon, cut into 1 inch cubes

DIRECTIONS:
1. Place pineapple slices and shishito peppers on a foil lined baking pan separately, coat evenly with oil. Place ingredients into your oven at 400 degrees until caramelized, at least 5 minutes. Take out and chop pineapple into small pieces, about ⅛ in. Let cool for 10 minutes
2. In a medium size non-reactive bowl, combine salmon, soy sauce, mae ploy, pineapples, green onions, sesame oil, sesame seeds; mix well. Refrigerate at least 2 hours before serving.
3. Goes great on a bed of steamed rice and layered avocado in-between!