

# 2020 TMA NEXTGEN LEADERSHIP EXPERIENCE

## 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 1/8 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!