



Grilled Salmon on Bok Choy with Matakana Bell Pepper Pour Over Sauce

Ingredients

- 1 Fresh Salmon fillets (one per person)
- Fresh Bok Choy
- [Wild Appetite Sesame Bread Dipper \(Olive Oil\)](#)
- [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#)
- Salt and freshly ground black pepper
- Soy Sauce to taste for the Bok Choy



Method

Wash Bok Choy and roughly chop.

Heat the [Wild Appetite Sesame Bread Dipper \(Olive Oil\)](#) in a wok, stir fry the bok choy on a high heat for 2-3 minutes and season with soy sauce.

Pan-fry the salmon fillets, skin side down, pressing down slightly until the skin turns crispy and the Salmon flesh is just cooked.

Arrange the bok-choy on a plate, top with a salmon fillet and pour over the [Wild Appetite Matakana Bell Pepper Pour Over Sauce](#).

Serve with lime slices and black pepper.