



APRIL 2022

GINGER SOY SALMON WITH SUGAR SNAP PEAS

RECIPE BY CHEF JEN KINGSTON | PAIRING RIVER RANCH AGLIANICO ROSÉ | SERVES 4

INGREDIENTS

- 4 6oz. wild salmon filets
- 1 large or 2 small bunches of scallions chopped (greens and whites)
- ½ cup medium dice yellow onion
- 2 cups sugar snap peas (blanched)
- 2 in. piece of ginger – thinly sliced
- 2 tbsp. toasted sesame seeds
- 1 cup white wine
- ¾ cup soy sauce + 2 tbsp
- 1 tbsp sesame chili oil or Mongolian fire oil
- Olive oil
- 2 tbsp. brown sugar
- 3-4 cups cooked white rice

INSTRUCTIONS

Preheat oven to 350°.

In a small baking dish, arrange salmon filets side by side. Scatter sliced ginger atop salmon. Pour the white wine, ¾ c. soy sauce and chili oil evenly over the top. Reserve 2 tbsp of green onion and scatter the rest over the salmon. Cover with tin foil and bake for 20 minutes. Take out, uncover and bake for an additional 10 minutes.

While your salmon is baking, heat 1 tbsp of olive oil in a wok or large frying pan. Whisk together your brown sugar and remaining soy sauce.

Add your onion to the wok and sauté until tender. Set aside in a small bowl.

In the same pan, add another tbsp. of olive oil and sauté the sugar snap peas for 2-3 minutes, tossing frequently.

Add the onion back to the pan, as well as the sesame seeds and the brown sugar and soy mixture. Sauté for 2 more minutes.

Portion your rice into 4 bowls. Top with the sugar snap peas. Lay the salmon atop the peas and ladle a generous amount of the juices from the salmon over the top. Garnish with the remaining scallions. Enjoy!

Serve alongside LangeTwins *Single Vineyard Aglianico Rosé*.