

[Stella Cadente](#)

Thai Salmon, Ginger, and Lime Salad in Lettuce Wraps

Posted by Administrator on March 19, 2012 in [Salads](#)

Serves 4.

- 1 lb. Wild Salmon fillet
- 2 tsp of extra virgin olive oil, preferably Stella Cadente L'Autunno Blend
- 3 Tbsp Stella Cadente Persian Lime Oil
- 5 small shallots, thinly sliced
- 2 Tbsp fresh ginger
- 1 small jalapeno, thinly sliced
- 2 Tbsp fish sauce (nam pla)
- 1 Tbsp honey
- 1 small cucumber, seeded & chopped
- 4 scallions, sliced
- ½ cup cashews, dry roasted & chopped
- Salt, optional
- 2 small heads of Bibb lettuce, washed & dried (red pepper flakes optional)
- 1 small fresh pineapple, peeled & sliced

Chop salmon fillet into 1 inch chunks. In large non-stick skillet, heat extra virgin oil. Stir-fry the shallots, ginger, and jalapeno until softened, about 2 minutes. Add Salmon and stir, just until the salmon changes color on the outside, about 2 minutes. Add the fish sauce, Stella Cadente Persian Lime oil, and honey, and cook until the liquids are thickend, and the salmon is almost flaking apart. Remove from the heat.

Toss cukes, scallions, and cashews with a pinch of salt in a small serving bowl. Place Whole lettuce leaves in another dish. Serve salmon in a bowl to spoon into each leaf, adding cuke mixture, and topping with optional red pepper flakes to taste. Then roll the leaf and eat. Serve with pineapple on the side.

Modified from TASTE for Life, March 2005

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