



Chipotle Salmon with Chili-lime Baby Bok Choy

Ingredients

Salmon

- 6 6oz Salmon fillets
- 6 each Baby Bok Choy (steamed)
- 6 Lime wedges

Chili Lime Dressing

- 2 Tbsp [Fustini's Chipotle Oil](#)
- 2 Tbsp Mustard Seeds
- 2 garlic cloves thinly sliced
- 1/3 cup chopped Ginger
- 1/4 cup [Fustini's Ginger Lime Agrodolce](#)
- 2 tsp Fish Sauce
- Juice of 3 Limes

Directions

Step 1. Salmon

Season salmon with salt and pepper and grill to desired doneness. Drizzle salmon and baby bok choy with chipotle lime sauce and garnish with fresh cilantro.

Step 2. Chili Lime Dressing

Heat chipotle oil in a saucepan to medium and add mustard seeds so they pop. Turn heat down to low and add the garlic so that it cooks to a golden brown. Add ginger, agrodolce, lime juice, and fish sauce. Whisk to combine and turn off the heat.