

# Chili Lime Salmon with Spicy Slaw

**1/3 cup + 2 T sweet chili sauce**  
**1/4 cup lime juice**  
**1/4 cup soy sauce**  
**1 T ginger, chopped**  
**3 T cilantro, chopped**  
**1 1/2 lb salmon filet, skin on**  
**1 small head Napa cabbage**  
**3 T rice wine vinegar**  
**1 green onion, sliced**  
**3 T sesame oil**  
**1 T garlic chili sauce**  
**kosher salt & pepper, to taste**  
**sesame seeds, to garnish**

In a bowl, combine the 1/3 cup sweet chili sauce, lime juice, 2 T soy sauce, ginger and cilantro. Add salmon and marinate for 15 minutes. Meanwhile, chop the Napa cabbage and place in a medium sized bowl. Add 2 T sweet chili sauce, 2 T soy sauce, rice vinegar, green onion, sesame oil and garlic chili sauce. Season with salt and pepper and set aside. Remove the salmon from the marinade and place on a preheated grill, flesh side down, and cook for 5 - 6 minutes before turning. Cook until desired doneness. Serve with the slaw on top or on the side. Garnish with sesame seeds.

*Recipe by Garden Chef Christina Curry*



ATLANTA BOTANICAL GARDEN