



## Stuffed Salmon with Sriracha Cream Sauce

Ingredients:

### Teriyaki Marinade

1 tablespoon cornstarch  
1/4 cup cold water  
1/4 cup soy sauce  
1 cup water (or pineapple juice)  
5 tablespoon packed brown sugar (use only 4 tbsp if using pineapple juice)  
1/2 tsp ground ginger  
1/4 tsp garlic powder  
2 tablespoons honey

### Sriracha Cream Sauce

1/4 cup Sriracha sauce  
1 cup mayonnaise  
3 tablespoons condensed milk

### Stuffed Salmon

2 salmon fillets  
2-3 tbsp cream cheese (room temperature)  
green onions (thinly sliced)  
sesame seeds  
olive oil

In a small bowl, combine cornstarch & 1/4 cup cold water. Stir until cornstarch is dissolved; set aside.

In a saucepan, combine 1 cup pineapple juice, 1/4 cup soy sauce, 1/2 tsp ground ginger, 1/4 tsp garlic powder, 5 tbsp brown sugar and 2 tbsp honey - bring to a simmer.

When liquid is simmering & brown sugar has melted, add the cornstarch/water mixture and simmer until thick enough to coat a back of a spoon (do not overthicken!) Cool teriyaki marinade before pouring over salmon.

Cut salmon fillets in 2 inch wide pieces. Place pieces into a baking dish. Pour teriyaki marinade over salmon. Fill dish until salmon fillets are half in the marinade. Marinade in refrigerator for at least 30 minutes to overnight.

In a medium bowl, combine 1/4 cup Sriracha and 1 cup mayo - whisk well. Add condensed milk & whisk until fully incorporated; add more condensed milk for a milder taste and more Sriracha for a spicier taste.

After marinade process, place salmon on a cutting board, slit the sides of each salmon fillets making a long pocket/envelope; do not pierce through the other side. Insert 2-3 tablespoons of cream cheese into each pocket; do not overstuff or the cream cheese will seep out during baking. Prepare a baking dish with foil lined bottom.

Brush foil with olive oil. In prepared dish, place stuffed salmon fillets and sprinkle a nice amount of sesame seeds. Cover the baking dish and salmon filets with another sheet of foil & bake at 400 degrees for 20-25 minutes or until salmon is cooked all the way through.

After baking is done, place on a plate and drizzle with Sriracha cream sauce and garnish with thinly sliced green onions.

Plate to serve. Enjoy!

To receive a monthly recipe, sign up for our eNews at [www.AnglingUnlimited.com](http://www.AnglingUnlimited.com)