

# A Gut Feeling Citrus Salmon with Spring Vegetable Stir-Fry

## INGREDIENTS

- 1-2 6-oz. cooked skinless salmon fillets, about 1 inch thick, thawed
- Non-stick coconut oil cooking spray
- 2 tbsp teriyaki or coconut aminos
- 1 medium orange, halved
- ½ tsp orange zest
- 1/3 cup orange juice
- 2 tsp reduced-sodium soy sauce
- 2 cloves garlic, minced
- 1 tsp grated fresh ginger
- ½ tsp corn starch
- 2 tsp coconut oil
- 5 oz. fresh asparagus, cut into bite-size pieces
- ½ cup fresh or frozen peas (thawed)
- 1 cup sliced zucchini
- ½ cup grape tomatoes, halved

Squeeze an orange half over each cooked salmon fillet.

Meanwhile, in a small saucepan combine orange zest, orange juice, soy sauce, garlic, ginger and cornstarch. In an extra-large skillet heat oil over medium-high heat. Add asparagus; cook 3 minutes. Stir in peas, zucchini and the orange juice mixture. Cook and stir 2 minutes more. Add tomatoes; toss to combine. Cook about 1 minute more or until tomatoes are heated through. Serve salmon over vegetable mixture.