

CANDELEROS SOUTHWESTERN GRILL

**MAKE IT EASY & MAKE IT SPECIAL WITH OUR ENTIRE LINE
OF SIZZLING SAUCES AND SALSAS!**

BBQ SALMON WITH MESCLUN GREENS & CILANTRO VINAIGRETTE (serves 4)

To make the Vinaigrette:

1/4 cup Rice Wine Vinegar

2 cups Olive Oil

1/2 bunch Cilantro

1 Tblspn Salt

1 Lime peeled whole

Blend vinegar, salt, lime & cilantro. Drizzle in olive oil until blended thoroughly.

4 Salmon Fillets

Mesclun Greens

1 Jar Candeleros Chipotle Glaze

Season 4 salmon fillets with salt & pepper. Grill to your liking. Brush liberally with Candeleros Chipotle Glaze. Serve over mesclun greens tossed with cilantro vinaigrette.