

## **CANDELEROS SOUTHWESTERN GRILL**

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

### **SALMON WITH GREEN ENCHILADA SAUCE & PEPITAS**

**4 salmon fillets (6-8 oz each)  
1 cup green sunflower seeds (pepitas)  
1 jar of Candeleros Green Enchilada Sauce (or Candeleros Roasted Tomatillo Salsa)  
Salt & Pepper to taste  
1 Tblspn sugar  
½ lb peas or 1 frozen package  
Cilantro  
2 Tblspn Olive Oil**

**Heat the jar of Candeleros Green Enchilada Sauce (or the Roasted Tomatillo Salsa).**

**Saute salmon in olive oil – when almost done, remove from the pan and keep warm**

**Pour sauce in the pan and add sugar, peas & pepitas (save a few pepitas for garnishing the plates). Heat for 4-5 minutes.**

**Place fish on warm serving plate & top with sauce. Garnish with the remaining pepitas. Serve with white rice or garlicky potatoes.**