



THERE'S PLENTY OF FISH IN OUR SEA!

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Name: Charlotte Steiner

Recipe Title: Midsummer Salmon with Exciting Summer-Themed Asparagus

Recipe Ingredients:

- One salmon
- One bottle of Soy Vay Veri Veri Teriyaki Marinade and Sauce
- A bushel of asparagus
- Extra virgin olive oil
- White pepper
- One lemon
- A head of garlic

Recipe Instructions:

FOR THE MIDSUMMER SALMON

1. Cut the salmon into appropriately sized pieces using a sharp knife
2. Dump a bottle of Soy Vay on it
3. Grill it (on an actual grill) at about 450 degrees for no more than 4 minutes on each side

FOR THE EXCITING SUMMER-THEMED ASPARAGUS

4. Dice the garlic
5. Sauté the asparagus and an appropriate amount of diced garlic in the olive oil until the asparagus starts to brown
6. Sprinkle on the white pepper

7. Sprinkle lemon juice on the asparagus once it is plated. Should be one piece of salmon and then the asparagus on a chord of 120 degrees related to the plate.
Preferably a dark blue plate because it makes it feel more summery :)