

Black Cod Prime Cut

2 Tbl. Hoisin

1 tsp. Sambal Oelek

1 lb. Black Cod Prime Cuts

Great sauteed for 2-3 mins.
on each side with a non-stick cooking
spray, but they are delicate and
should be turned over carefully.

Directions:

Combine Hoisin and Sambal Oelek in small bowl. Set aside. Place the strips in oven safe pan and coat with the sauce. Bake for 10 minutes at 450 degrees.