

Prep Time 5 minutes

Cooking Time 90 minutes Low

Servings up to 24 lettuce wrap or serves 4-6 as a dish with rice

Ingredients

4 cloves/2 tsp garlic, minced

2 tablespoons fresh, ginger, minced

2 star anise

½ cup / 4 fl oz low sodium soy sauce

2 tbsp lime juice

⅛ cup honey

1 1/2-2 lbs skinless salmon fillets

scallions

crisp iceberg lettuce

Spray the inside of your slow cooker with non stick spray or oil



Combine the garlic, ginger, star anise, soy sauce, lime juice and honey into a small bowl and stir.



Dip each salmon piece in the garlic mixture one at a time.

Layer the pieces of salmon in the bottom of your slow cooker and pour over any remaining mixture when you've finished.



Cook on low for 90 minutes. When cooked, break up the salmon, spoon into lettuce leaves and scatter scallions on top.

