# Seasoned Salmon

Grill the fillet side first and then the skin Remember to add fish spice



Large Pan | Contains Fish

## INGREDIENTS

- 230g Salmon
- 5g OB Fish Spice
- 200g side

## METHOD

1. Grill the salmon skin side up for 5 minutes
2. Turn over, sprinkle fish spice and grill until done for 2 minutes
3. Serve with a side of the guests choice
4. Garnish with a lemon wedge

## GARNISH

- 1 lemon wedge

## EQUIPMENT

Flat top grill
Spatula

## NOTES

- Grill the fillet side first and then the skin
- Remember to add fish spice