Teriyaki Salmon

200g grilled salmon finished with a soy-teriyaki-honey marinade, sesame and spring onion.



Large coloured plate and small sauce bowl. Takeaway: fish & chips box.

Contains Fish - Gluten - Soy - Sesame

INGREDIENTS

- 200g Salmon
- 1 × 200g side of choice

MARINADE

- 50ml Green soy sauce
- 50ml Teriyaki
- 20g Honey
- 5g Salt
- 2g Pepper
- 5g Garlic

METHOD

1. Marinade: mix all marinade ingredients until well combined.
2. Grill the salmon for about 3 minutes on the first side.
3. Turn and grill until done, about 2 minutes.
4. Drizzle a little marinade over the salmon about 2 minutes before it is cooked.
5. Plate and pour the remaining sauce over the top.
6. Garnish with sesame seeds, spring onion and a lemon wedge.

GARNISH

- 1 lemon wedge
- 2g Spring onion
- 1g Green garnish
- Sesame seeds

EQUIPMENT

- Flat top grill
- Spatula