

Honey Wasabi Salmon Teriyaki

Sauce	Cook Time	Category
Kikkoman Teriyaki Marinade Honey & Soy	45 mins	Main



Ingredients

For 2 portion(s)

- Salmon, fillet (sliced into serving portions) 250 g
- Spring onion (for garnish) As you like
- (A) KIKKOMAN Teriyaki Marinade with Honey & Soy 2 tablespoons
- (A) Wasabi As you like

Method

1. In a bowl, mix (A) and marinate the salmon steak for 30 minutes.
2. Grill the salmon with the skin side first for 3 minutes, then turn to cook the other side for another 3 minutes on the meat side.
3. Garnish with the spring onion and serve.